



MACQUARIEDALE ORGANIC WINES

newsletter

MAY 2010

Dear Savour Life Wine Club Member,

WINTER TASTING PACK

Welcome to all our new members who have joined over the last 6 months and greetings to all our loyal existing members. Everyday there seems to be more and more press and TV about organics, sustainability, biodynamics, global warming, carbon footprint, local food, slow food and many other variations of this theme which are all pointing to the fact that we can not continue to exploit the planet as we have done in the past. We see our role in providing you with a great range of wines reflecting our commitment to fully sustainable practices using the fundamentals of biodynamic agriculture.

In this mixed pack we have included 3 red and 3 white wines. The all red and white packs are based on the white and red wines contained in the mixed pack with some variations. In the red range we have included one bottle each of our Thomas Shiraz 08, Matthew Merlot 09 and our very popular Cabernet Sauvignon 08. All these wines are Certified Biodynamic and are very low in preservative 220 (sulphur). The Thomas Shiraz, bottled in a new light weight bottle to cut down on glass usage and assist with reducing freight costs, is a big rosé style suitable for lunch time and early evening drinking with light food. Our newly released Matthew Merlot is shaping up to be a very good wine with a solid structure, soft tannins and red berry bouquet. If you can cellar this wine, even for a few months, the wine will improve magnificently. The Cabernet Sauvignon is a stand out (even if we say so) and is drinking superbly with some rich ripe fruit characters over a chocolate and licorice on the palate. If you wish for further supplies of this wine please get in quick as it is disappearing very fast. All these reds are bottled with a cork taint resistant cork which has been guaranteed by the cork producer – after 3 years of this special cork usage we have had no quality issues!

In our white wine collection we have included our newly released Chardonnay Unwooded 09 (2 bottles) which is a light, crisp, easy drinking wine. This wine contains a little (20%) cool climate certified organic chardonnay from the Orange region to enhance the complexity and broaden the mouth feel. The other bottle is our reliable Chardonnay 07 which is very lightly oaked making the wine more food friendly.

We hope you enjoy these environmentally friendly wines.

the earth matters



BIODYNAMIC CERTIFICATION - 10281BD

We continue to be fully certified Biodynamic in compliance with the new Organic/Biodynamic Australian standard. As advised previously, we have secured the grapes from one of our neighbours, John and Elizabeth Vercoe who have joined in our certification, and their vineyard will be Certified (in conversion) for the 2011 vintage. This will allow us to offer a broader range of varieties including a Verdelho, the first of which will be released in about 6 weeks.

2010 VINTAGE

The wines made from the 2010 vintage are looking very good with the grapes picked in late January to mid February. The vintage was early this year with most varieties being picked very close together. Some rain in mid February slowed harvest down however most grapes were in good condition.

Our new winemaking equipment was delivered just a few days before harvest and we had a big rush to get all the pieces functioning in time. We swung into crushing and destemming a few days later and our ferments started straight away. The wine production went without a hitch and we produced some fine wines incorporating wild yeast ferments and minimal sulphur additions. The barrels are now waiting for the first racking in the next few weeks.

Springtime Bud Burst Celebration

hosted by
Macquariedale Organic Wines
and
Slow Food Hunter Group

Saturday 25th September 2010
1pm (wine tasting 12pm)

In conjunction with the Slow Food Group – Hunter Valley, we are holding a three course lunch on 25th September 2010 at our vineyard and winery. This will incorporate the finest local (where possible organic) produce with vegetarian options. There will be a special barrel tasting of the amazing 2010 red wines produced in the Biodynamic tradition of minimal intervention.

Invitations will be sent out soon, however please register your interest as places will be limited and we expect to sell out quickly.

practicing sustainable viticulture using

OTHER EVENTS

We showcased our range of wines at the Vegan festival in Sydney recently and the wines were very well received. As you maybe aware we do not use any chemical or animal processing aids to fine our wines and hence they are vegan friendly.

The Tocal Field days in early May were a great opportunity for us to promote our wines to the local Hunter farmers and once again we were pleasantly surprised with the support for our wines.

For those members on the Central Coast we are selling our wines at the new Gosford Monthly Markets in Kibble Park on the 2nd Saturday of each month. We look forward to meeting with you at these markets.

The annual Organic Expo will be held in Sydney on the weekend of August 21st/22nd at Darling Harbour. This is always a great opportunity to catch up on the developments in the organic industry and sample lots of new products.

INTRODUCE A FRIEND TO CLUB MEMBERSHIP

Our Wine Club Membership continues to offer great value particularly the Members 20% discount off our cellar door pricing and the free delivery to East Coast Members. We are offering to our Members a free 6 bottle pack, with their next Savour Life Tasting Pack, for the introduction of another Member. This offer is a wonderful incentive for you to introduce our Membership benefits to your friends and family who are looking for a source of great organic/ biodynamic wines. For further details, refer to the *Introduce a Friend* pamphlet included.

GARLIC- CERTIFIED BIODYNAMIC PREMIUM PURPLE

Our first Garlic sales were dispatched to members last November 09 and we quickly sold out. To quote one of our members:

...I think that must be the freshest garlic I have ever had...Your Italian Garlic was so juicy and soft I used the whole clove and it was excellent.

Based on this success we have increased our plantings some 5 fold and the garlic cloves are now in the ground and will mature over winter with harvesting next Oct./Nov. So please let us know if you are interested in obtaining some of this truly delightful, flavoursome purple garlic. Price indications are \$3.80 per 100g plus postage.



FAQ - NOW YOU CAN DRINK TO YOUR GOOD HEALTH!

We are convinced from anecdotal evidence that Biodynamic wines are better for your health! With our wines people report that they get less headaches and allergic reactions than with mass produced wines. There are no toxic chemicals used in our vineyards and we use low preservative levels in the wines. All this care leads to wines which are better for your health. We strongly support wine drinking in moderation.

SALES

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.

SPECIAL MEMBERS WINTER OFFER

To recognize the great support our members are giving to our business we have put a special pack together at a very special price. This is a one-off offer valid to the end of June 2010.

Six bottles each of Matthew Merlot 09 and Chardonnay unwooded 09 at \$180 per pack. These wines cannot be substituted. This is a special members discount of 30% off cellar door prices!

Just email us with your request and we will deliver within a few days.

*Cheers,
Ross and Derice,
Pauline, Jenni, Sheryl and Daniel*