



MACQUARIEDALE ORGANIC WINES

newsletter

MAY 2011

Dear Savour Life Wine Club Member,



WINTER TASTING PACK

We are having difficulty in the realisation that we are already approaching winter as it seems we just finished with harvesting grapes and producing our wines. Although the cold nights get the fire going and with a great red in one hand its got to be good. However the old adage that as you get older everything seems to speed up is definitely a truism from our perspective.



Our Members continue to support our ongoing wine activities and our cellar door has been very well supported from both existing Members and many people interested in finding out what Biodynamic Wines are all about.

The winter mixed pack is a little different with a mix of 2 reds and 1 white wine. The wines include 2 bottles each of our superb Cabernet Sauvignon 2009, our favourite Thomas Shiraz 2008 and the newly released lightly oaked Chardonnay 2010.



The Cabernet Sauvignon 2009 is a medium weight wine with the fruit harvested at optimal ripeness providing good balance with the tannins derived from 18 months in small aged oak barrels. This wine can be cellared for a few years to bring out further complexity although if this maturation process is not feasible or you are just too impatient (bring it on now!) then it can be consumed straight away with good beef roasts or casseroles. The Shiraz 2008 is more of a light to medium wine with good berry flavours and smooth tannin structure. This wine can be enjoyed with barbeque lamb or rump steak. The Chardonnay 2010 is recently released and is a fine Hunter wine exhibiting some lovely melon and peach flavours with lean mineral overtones and has been very lightly oaked in French barriques.



We continue with our resolve to provide you with a range of superb wines which have low sulphur (preservative 220) levels and are environmentally friendly, natural wines. In this way we are contributing to both your and the planets health!! ENJOY!

the earth matters

THE EARTH MATTERS - GARLIC

Our first commercial crop of Garlic went very well inspite of the difficulty in drying the bulbs after harvest in November. The weather was quite wet which made it challenging to avoid the bulbs going mouldy. However the Italian Purple variety worked well and we had very good response from our Members about the beautiful fresh quality of the bulbs. We are planting several different purple garlic varieties at this time to refine the best variety for our conditions. This garlic will be ready for harvesting around November. Thank you very much for the support from our Members for our initial garlic offer.



BIODYNAMIC CERTIFICATION

Following our annual audit by the BFA our Biodynamic Certification has again been granted for our vineyards and we have secured a Certified In-Conversion status for the adjacent Vercoe vineyard. All up we now manage about 100 hectares of certified farmland of which about 16 hectares is vineyard. We are also discussing with another vineyard located in our area regarding joining our Biodynamic Certification which would add a further 4 hectares of vineyard area. We need this continued expansion of vineyard area to keep up with the increasing demand for our Macquariedale Wines.

VINTAGE 2011

The outlook for this last vintage is very good with the early cool and wet spring overtaken by a hot dry summer. In fact the February picking time was very dry which allowed us the ability to put down good wines and also some good Fortified Shiraz (Tawny Port) which will be released next year. The 2010 reds will be released later this year which are looking quite complex.

NATURAL WINEMAKING

I was fortunate to attend a Biodynamic Wine Tasting in Melbourne recently in conjunction with the Melbourne Wine and Food Festival. This was an amazing experience. There were 61 producers from around the world showcasing 340 wines which were all Biodynamically grown and produced using minimal intervention in the winemaking process.

Nicolas Joly, the guru of Biodynamic Wines around the world, was a key note speaker and gave a marvelous insight into the concept of "Return to Terroir". This concept embraces both Biodynamic grape growing and natural winemaking which uses the naturally occurring wild yeast found in the vineyard for the ferment, combined with minimal intervention in the winemaking including eliminating the use of fining agents and micro filtration. A recent comment by Andrew Jefford who writes for the Decanter Magazine (UK) stated...

"Biodynamics provides a value system with moral overtones, and it bonds the vine-tender not simply to his or her world but to the universe, too. The concept of terroir meshes felicitously with biodynamic ideals... The magical realism makes it fun."

Most people are realizing that biodynamics adds a certain quality to the product and have a great time describing these attributes.

THE EARTH MATTERS - OLIVES

We have just harvested a small crop of our olives and these are now available under our THE EARTH MATTERS label in both extra virgin olive oil and table olives cured in a brine (salt) solution with the olives being quite al dente (crunchy). Refer to our attached price list for pack sizes and cost.



SPRINGTIME BUD BURST

SLOW FOOD LUNCH SEPTEMBER 2011

We are planning our annual Springtime Bud Burst - Slow Food Lunch for **24th September** this year. This is a must attend event for all our foodie Members and friends. This lunch will follow last years theme of beautiful fresh, local produce prepared by the Slow Food Hunter Group and served up with a selection of our Biodynamic Wines.

An invitation will be sent out in July, however as it was a sold out event last year please contact us for preliminary reservations.

CELLAR DOOR & CLUB MEMBERSHIP

Our Cellar Door continues to draw interested wine lovers who are looking for a different experience or just touring in the area and wish to take in our magnificent gardens and views. A reminder that our Club Membership gives you a 20% discount off all our wines with free delivery on the East Coast from Melbourne to the Sunshine Coast.

OTHER COMING EVENTS

The Organic Expo is on again at the Darling Harbour Convention Centre from Friday August 5th to Sunday August 7th. We look forward to welcoming you at our display booth when you visit.

We look forward to receiving your orders following on from tasting these superb wines in this tasting pack. We have also included our "Introduce a Friend" flyer for the opportunity to receive a free 6 pack of our wines.

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



Macquariedale Estate Pty Ltd

170 Sweetwater Road, Rothbury NSW 2335 **Tel** 02 6574 7012 **Fax** 02 6574 7013 **Mob** 0417 401 376

Email sales@macquariedale.com.au **Website** www.macquariedale.com.au