



MACQUARIEDALE ORGANIC WINES

newsletter

MAY 2013

Dear Savour Life Wine Club Member,

WINTER TASTING PACK

Vintage is well and truly over for another year. The dry and hot January preceded a very wet February however we managed to get nearly all our varieties picked in good condition. The yields were down by about 30% on previous vintages which has led to great wines with intensity and an exceptional depth of colour.

Many thanks to all our Members for their continuing support with wine purchases. We hope you are enjoying Macquariedale's Wines which have great flavour and structure and that you are sharing these with friends - remember Introduce a Friend to the Savour Life Club and you receive a free 6 pack of Macquariedale Organic Wines with your next Tasting Pack – what a deal!!

This May Mixed Tasting Pack includes 3 white and 3 red wines. In the white range we have included one bottle each of our Chardonnay 2012, Verdelho 2012 and Semillon 2012. The Chardonnay is a new release and will benefit from a little bottle maturation. It is a Chablis style with only a little oak influence. There is a hint of stone fruit flavours with a lovely mineral finish. The Verdelho is another fine example of this grape variety being rich and ripe with melon and citrus flavours. A great compliment to spicy Asian dishes - take a bottle to your favourite Thai restaurant to experience a beautiful match made in heaven! The Semillon is very approachable for a young Hunter wine. The wine has an integrated citrus bouquet and will be well worth extended cellaring.

In the red wines we have provided 2 bottles of our recently released Thomas Shiraz 2011 and 1 bottle of our Macblush Rose. The Thomas Shiraz is a typical Hunter Shiraz being medium bodied with light tannins and plenty of berry fruit characters. It has a good length on the palate with a very clean finish. The Macblush is produced from Merlot grapes and is a great accompaniment to a light lunch.

These wines have benefited from minimal intervention in our winery where we have let the wild yeast, which occurs naturally in the vineyard, do the fermentation.

Enjoy the wines with good food and friends in the secure knowledge that these wines are some of the most environmentally friendly wines available. Also the sulphur (preservative 220) is at minimal levels.



the earth matters

BIODYNAMIC CERTIFICATION

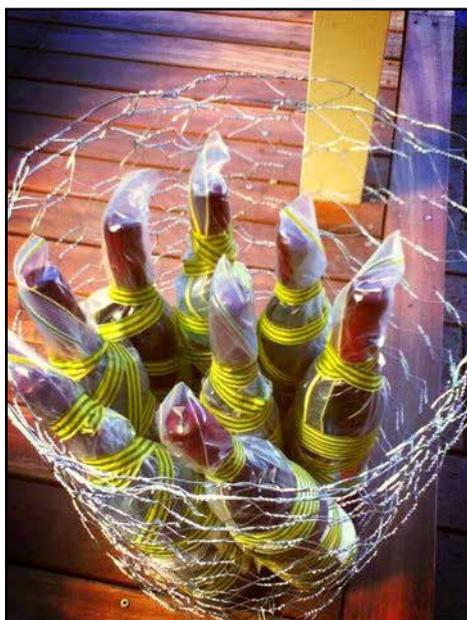
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Our Biodynamic systems in the vineyard underpin the quality of our wines. Without this activity in the vineyard it would be almost impossible to make the style and quality of wine that we produce. We are striving for our wines to be truly reflective of our vineyards and the only way to achieve this is to follow the biodynamic path, and using minimal intervention in the winery.

Broken View Vineyard is now going through Biodynamic Certification and is classified as "In Conversion".

NATURAL WINEMAKING

The recent ROOTSTOCK event in Sydney which showcased natural wines from all over the world was a real highlight for us. Our wines were very well received by the general public and stood out for their richness and cleanliness in a sea of lovely wines. A similar tasting event is being proposed for Newcastle and a public wine tasting will be held on Sunday, July 28th at the new Vault Wine Bar followed by a dinner at Bacchus Restaurant in King Street, Newcastle. We have also had placed in Newcastle Harbour several bottles of ours and other organic producers wines to evaluate the taste differences from the effects of current tides and temperature. Hunter Wines in the Hunter River. More details on this event will be forwarded to you by email closer to the date.



BLUES AND BURGERS – CELEBRATION OF THE HARVEST

Springtime Bud Burst & Slow Food Lunch



By the time you receive this newsletter the annual Blues and Burgers – Celebration of the Harvest lunch to be held on Saturday, 25th May will most likely already have been celebrated. Once again we are providing a lot of the produce for the lunch from our gardens, including our home grown beef. Photos and information will be provided in the next newsletter and keep a watch on Facebook for up to date photos.

Please diarise Saturday, September 21st for the fantastic annual Springtime Bud Burst / Slow Food Lunch. The Slow Food Hunter Valley Group will once again do the catering and we expect another amazing lunch with a range of local, in season, produce used – with much of it coming from our gardens.

NEW PRICING

Effective from 1st November the wine packs will be \$120 each (6 pack) and \$230 (12 pack) to offset the large increases from Australia Post and courier companies.

SOCIAL MEDIA

Please check out and "Like" our Facebook and follow Twitter to get an instant update on our and local activities.

VINTAGE 2013

As mentioned before the 2013 vintage produced some wonderful grapes particularly the whites and some good reds with stunning colour attributed by the quite small berries with lots of skin to pulp ratio.

We have just released 3 new wines with the inaugural Pinot Noir 2012 the stand-out wine. The other wines are our Shiraz 2011 and the Chardonnay (lightly oaked) which are both in the mixed tasting pack.

The Pinot Noir grapes have been used in our sparkling wine, Emma's Bubbles, for the last few years, however owing to the cool viticultural 2012 year we produced our very first small batch of straight Pinot Noir. This wine has been dedicated to Derice's persistence in insisting on "Yes – we should plant Pinot. we must plant Pinot. we have to plant Pinot"! And as usual I'm up for a challenge and knowing that Pinot is the HOLY Grail of winemaking proceeded to plant Pinot. The wine is called "Pinot Noir from Derice's Paddock" for obvious reasons. (Members Price is \$47 RRP less 20% per bottle.) If you are a Pinot lover you really need to get in quick as this was a small production and will sell out very quickly.



ORGANIC CORNER

Research work has clearly demonstrated that Organic Tomatoes when compared with conventionally grown tomatoes are smaller in size but are substantially better quality in terms of concentrations of Vitamin C and soluble solids, as well as flavour.

The famous Cleveland restaurant in Manhattan, New York, USA now features an all organic and natural wine list to match their seasonal cuisine – no doubt this is the start of a clean, green trend and soon many more local restaurants will follow suit!

A French study has recently found that there is pesticide residue in 90% of 300 wines tested. The cumulative effect is not known or understood at this time.

GARLIC 2013

We are busy planting the Garlic for November harvest as we go to press. We are planting about twice previous year's quantity so that we can keep up with demand. We have concentrated on the purple Italian variety as we find this garlic has the greatest flavour and is well suited to the growing condition in the Hunter Valley. We will be advising our members when the garlic is available which should be around early November.



OTHER COMING EVENTS

Total Field Days held in Patterson in early May was a great success in show casing the available farming products to the local serious and hobby farmers in the area. Our wines were featured in the Good Food and Wine hall. Matthew, our 12 year old son and his friend won the junior Bake or Burn competition at the festival which was a great boost to his prowess as a budding chef. We look forward to more dishes prepared by him.



We are offering a vineyard and winery tour for our members at 11.00 am on the first Saturday of the month and bookings are essential. This is a great way to receive first hand information about BIODYNAMICS and see how the vineyard is managed without chemicals. A taste of the current red wines in barrels is a highlight of the tour!

WWOOFERS – “WILLING WORKERS ON ORGANIC FARMS”

We have recently taken on our first WWOOFERS to help with the garlic planting and to do more of the labour intensive vineyard maintenance work. James and Sophie hail from Portsmouth, England and have been working in New Zealand. This is a great program for young people to see rural farms and to soak up the local cultures.



FAREWELL TO JENNI CHESHER AND WELCOME CAROLINE O'FLYNN

We welcome Caroline O'Flynn as our new Savour Life Club Manager. Caroline has a wealth of wine and hospitality experience and will be of great assistance to all our Wine Club Members. Jenni Chesher who has been with us for a number of years and has now moved on to pursue some personal interests. We are very appreciative to have had Jenni with us and wish her well in her new endeavours.

GIFT VOUCHER

We now have available gift vouchers of your nominated value so you can give these as gifts for your loved ones, friends or even staff. Please contact us for further details.

Remember to stock up on our great selection of wines and that all prices for our wines are less 20% for our Members.

***Cheers,
Ross and Derice, Caroline, Deborah 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