



MACQUARIEDALE ORGANIC WINES

newsletter

NOVEMBER 2010

Dear Savour Life Wine Club Member,

SUMMER TASTING PACK

Many thanks for your support over the past year and a warm welcome to all the new Members who have joined the Savour Life Club over the last 6 months. Our membership continues to expand which gives us a great feeling as we are able to supply a range of wines which are being enjoyed. One of the highlights in September for us and many Members was our Springtime Budburst luncheon held at our winery in conjunction with the Slow Food Hunter Group. This function brought together many aspects of our mission to provide Biodynamic wines which support the sustainability goals and compliment the enjoyment of local fresh produce with like minded people.

This pack is for those members who receive the November tasting pack. The mixed pack includes 3 white and 3 red wines. In the white range we have included one bottle of our Semillon 2010 and 2 bottles of our Verdelho 2010. These wines are both organically grown from the Vercoe's vineyard which has joined our certification. The Semillon is not too austere and has lovely citrus characters and will be good drinking over the next few years. We would hope to re-release this wine after about 5 years. The Verdelho has been received very well by our cellar door visitors and has an uplifted bouquet of peaches and berries which goes very well with spicy asian-inspired food.

For the reds we have provided a range of current release wines which include Thomas Shiraz 08, Matthew Merlot 09 and the new Cabernet Sauvignon 09. The Shiraz is very much a summer style being medium bodied with light tannins and plenty of berry fruit characters. The Merlot is definitely our flagship wine at this point and is drinking really well with a little dryness up front and good clean length on the palate. The Cabernet Sauvignon has some lifted berry flavours and will improve in complexity with some further bottle maturation.

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

BIODYNAMIC CERTIFICATION - 10281BD

We have again been audited by the ACO for the continuation of this program and we expect to get a clean slate so that we can move forward with our compliance. We anticipate having the winery certified in time for next vintage.

VINTAGE 2010 & OUTLOOK FOR 2011

As previously advised the red wines, still in barrels, are looking good from last vintage and we are hopeful of releasing some Reserve wines again similar in quality to our 2006 and 2007 Thomas Shiraz Reserves.

We have been enjoying a very mild spring with the recent rains coming just in time as the vineyards were starting to need irrigation. The vines are all looking very content with a very good level of fruit development. However it is early days and we have a long way to go before we harvest these grapes. It is not a good season until the grapes are in the tank!



NATURAL WINEMAKING

We are striving towards innovative, not alternative, wine making in capturing the *life energy* from the Biodynamic grapes. We are using the yeast from the vineyard for the fermentation wherever possible and hence minimising the amount of sulphur used in the winemaking process. This allows the wine to truly reflect the terroir (climate, soils and culture) of our vineyards and not just be another industrialised wine without a sense of place.

GARLIC 2010



After last year's initial successful foray into growing and selling this much used plant we have planted a commercial area with the Italian purple (rocambole) variety. The driving force for this diversification from grapes was the non availability of good quality, fresh, organic/biodynamic Australian grown product. Instead the supermarkets were peddling bleached, fumigated, irradiated, tasteless garlic varieties from third world communities grown with toxic pesticides and herbicides. We need to fight back with local certified organic produce! How on EARTH can you resist our offer...

We expect to harvest this garlic around mid to end November with the garlic bulbs being ready to dispatch a few weeks later. We have included a brochure for you to fill-in and send back or pass on to a friend, so that you will get preferential supply as we expect to sell out quite quickly. Or email direct to garlic@macquariedale.com.au to be included on our Garlic database. Minimum purchase – for mailing direct to you - is 1 kg @ \$40 per kg, freight free to Sydney. If this feels too much just share with a friend – we would anticipate the garlic to last at least 3 months when stored correctly in a dark place, with a constant temperature with some air movement around the bulb. It also best not to peel off any of the outer leaves/sheath before use unless you are in an area of high humidity.

practicing sustainable viticulture using

CELLAR DOOR / CLUB MEMBERSHIP

Our Cellar Door continues to draw interested wine lovers who are looking to try our delicious Biodynamic wines. A reminder that our Club Membership gives you a 20% discount on all our wines! Please remember that we have a range of Biodynamic Olive Oil and Olives and have just released a natural, preservative free Christmas Pudding made especially for Macquariedale by the Newcastle Pudding Lady (pricing attached).

We are continuing our program **Introduce a Friend**.... where you receive six free bottles (tasting pack) when an existing Member signs up a friend to our Wine Club. The **Introduce a Friend** flyer is included with further details.



SLOW FOOD LUNCH /SEPT 2010

As you can see from the photos below we had a great roll up for this event. The food provided by the Slow Food Hunter Group was excellent and abundant with most of the food sourced from local growers. The funds generated by the Slow Food Hunter Group will be used to send farmers to Italy to participate in the worldwide Terre Madre Conference (International Slow Food conference).

This event was a great success with everyone having a very enjoyable and relaxing time as they sipped fantastic wine, tasted fresh beautiful food and listened to wonderful music by Peter Morgan. We are now planning next year's event to be held on Saturday, 24 September, so get a few friends together and book in early as this was a sell out event!!

ing biodynamic principles

OTHER COMING EVENTS

Many festivals have been supported over the last few months with both Gosford market and Linuwel being key promotional events for us. The Vegan (Cruelty Free) festival will be held in Sydney on Sunday, 7th November.

We are offering a Vineyard and Winery Tour for our Members at 11.00am 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!

SPECIAL CHRISTMAS OFFERS

Limited stock so please place your orders early. Great as a gift for your family or staff!

Christmas Pudding* & Liquid Christmas Cake

(Muscat Liquor) in a special pack - **\$59.00** (normal retail \$74)

Christmas Pudding* - \$49

We are also offering to our Members a **Special Christmas Pack for \$139.00** (normal retail \$180.00) which includes:

- 1 x Emma's Bubbles
- 1 x 500ml Olive Oil
- 1 x Macquariedale Natural Christmas Pudding*
- 1 x Liquid Christmas Cake (Muscat Liquor)
- 1 x Late Picked Semillon (375ml)
- 1 x Bottle of Verdelho or Semillon or Shiraz (your choice)

***The Pudding** is a natural blend with no preservatives, weighs 1kg and is made especially for Macquariedale by the well known **Newcastle Pudding Lady**.

SALES

All our new release wines will be in the new light weight bottles and we are continuing to use cork for our red wine closures to support the growth of renewable resources.

Our current price list is attached and please note that you receive a 20% discount for all orders - mixed cases are fine! And delivery is free on the East Coast south of the Sunshine Coast. Please consider your needs over Christmas and the New Year so we can supply you in time for this busy festive period.

We have new stocks of our delightful **EMMA'S BUBBLES** (methode champenoise) for your celebrations.

May you and your family have a wonderful Christmas celebration and may the New Year be a healthy and prosperous one for you!

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

