



MACQUARIEDALE ORGANIC WINES

newsletter

NOVEMBER 2012

Dear Savour Life Wine Club Member,

SUMMER TASTING PACK

Our Hunter Valley Spring this year has been quite mild and very dry which has set the vines up well for a bumper crop. Being a primary producer certainly has its trials and tribulations which involve long discussions about the weather and the impact the various conditions will have on our production. Mother Nature is a most unpredictable creator and no matter what weather is forecast you can be sure that a different scenario will most likely eventuate. Everyone is predicting that the rainy wet season cycle has come to an end and we are entering a period of relative dryness. This possibility is usually good for our vines as they are easier to look after and they thrive in the drier conditions. So bring it on!

The Winter has brought out lots of tourists to the Hunter who have been taking short breaks from their busy schedules and we have certainly been able to showcase our wines to the many Cellar Door visitors during this period. We have welcomed back many Savour Life Club Members to the Cellar Door and they have enjoyed our new release wines.

This November mixed tasting pack includes 3 white and 3 red wines. In the white range we have included one bottle each of our new 2012 releases being Semillon, Verdelho and Chardonnay Unwooded.

The Semillon is a light pale delicate wine with some beautiful citrus, lemon and lime flavours on the palate complimenting seafood dishes of prawns and white fish. This wine is only 9% alcohol and will age very well in the traditional Hunter style showing honey and butterscotch on the palate after cellaring for 5 years.

The Verdelho has an uplifted bouquet of peaches and lychees which compliments spicy Asian-inspired food. Often the Hunter verdelhos can be a little sweet however this wine is on the dry side and is great with these dishes.

The Chardonnay Unwooded is once again in the style of a regular "quaffer". To be enjoyed on a hot summers afternoon lying in a hammock under a shady tree! There is a hint of sweetness on the palate together with flavours of ripe melons and peaches.

In the red wines we have provided 2 bottles of our Matthew Merlot 2011 and 1 bottle of the delicious Thomas Shiraz 2010.

The Matthew Merlot is smooth and clean with a long finish. Very few Hunter Merlots are offered as stand alone varietals as they generally lack fruit concentration. Our certified Biodynamic Merlot is a "stand out" as it has a beautiful complexity of red berry fruits and is a great compliment to game and pork dishes.

the earth matters



Our Thomas Shiraz is a medium bodied, beautifully flavoured Hunter wine with light tannins and plenty of berry fruit characters on the palate. The wild yeast which occurs naturally in the vineyard has done Mother Natures work of converting these grapes into a clean uncomplicated wine. To be enjoyed now with a broad range of meat dishes, especially lamb and Indian curries.

For those Members taking an all red pack we have included a bottle of our new Macblush Rose which is an easy summer drinking semi-dry Rose style produced from 100% Merlot grapes.

These environmentally friendly wines will make your next wine experience all the more satisfying knowing that you are supporting the ecology of the planet and enjoying wines which are better for your health.

WINE AVAILABILITY

It is interesting to note that a recent Rado Bank report indicates that the "global supplies of wine are nearing equilibrium". This message translates to a firming of wine prices probably over the next 5 years so if you have the means to invest in wine stocks then now is probably a good time to consult your financial advisers.

Also the very heavy discounting of the price of wine may tend to dry up over the next few years.

SLOW FOOD INTERNATIONAL

Terre Madre and Salon D'Gusto/ October 2012

We were privileged to be selected as part of the team to represent Hunter Valley and Australia at this recent event. In fact we are sending this information just after the event on our way home through the Cote de Rhone region (South East France). The Slow Food exposition was in Turin, Italy where we showcased a few of our wines through wine tastings and general discussions with the visitors who were both local Italians and many others from all over the world. There were 152 countries represented which certainly made this event multi national. The actual show was exhausting as it went from 11am to 11pm for 5 days however it was a most enlightening experience with approximately 300,000 visitors to the event. The Hunter Valley Slow Food Group being the only Australian convivium to exhibit, our wines and the dressings/ puddings from the Hunter Heritage Gourmet Food were very well received. We made some excellent contacts and hope to consummate some interesting business in Europe in the future.

Our further visit to the Cote D' Rhone and the Ventoux appellations confirmed to us that our move to Biodynamic viticulture together with natural winemaking is certainly the way of the future. There will be more about this adventure in our next newsletter.

● **6 pm**
● **Sustainable Tourism and Rural Development**
● **Chaired by**
● **Corby Kummer, journalist The Atlantic Monthly, USA**
● **With**
● **Francesca Rocchi, president of Slow Food Lazio, Italy**
● **Frederic P...**
● **Angelo Sur...**
● **Maurizio I...**
● **Luca Iacca...**
● **Alberto Dr...**
● ● ● ● ●



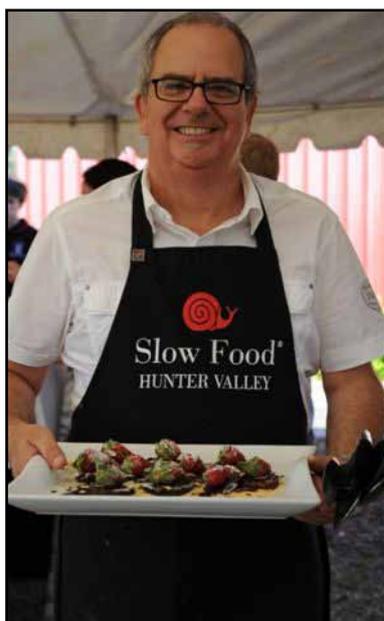
practicing sustainable viticulture using

SPRINGTIME BUD BURST / SLOW FOOD LUNCH

Saturday, 22 Sept 2012

Another great Spingtime Bud Burst/Slow Food lunch was enjoyed by the many people in attendance. We were blessed with a fabulous day, great music and wonderful food and wine. The Hunter Valley Slow Food volunteers lead by Amorelle Dempster put together a meal fit for this diverse gathering of eco supporters. The food was all local and most of the salad and other produce including the meat was grown by Derice here at Macquariedale.

Please diarise your calendars for next year's event on 28 September, 2013.



NATURAL WINEMAKING AND CORK CLOSURES

The debate about what constitutes “natural wines” has had much discussion in recent times. Some people maintain that “natural wines” are an excuse for poor winemaking as they can be quite varied in taste and appearance. On the other hand the supporters maintain that you can not really have wines representing the Terroir of the area with out minimal interference at winemaking. Suffice to say that we maintain that wine produced from grapes grown Biodynamically and fermented using wild yeast can be truly representative of our vineyard. The additional health benefits of having low sulphur wines without systemic chemicals are not to be dismissed lightly.

We continue to use the cork closure for our red wines. This decision by us was not taken lightly as the market has all but moved exclusively to screw cap closures. One of the strongest messages we are putting forward is that we value nature over synthetic, renewable over disposable and natural over technical manipulation. We still enjoy the romance of the “pop” when the cork is extracted from the bottle. This may take a few seconds longer than screw caps however the enjoyment far exceeds the time taken.

BIODYNAMIC CERTIFICATION

Our Biodynamic Certification under-pins our daily activities in the vineyard. We regularly put out homeopathic sprays of BD500 when the earth is breathing in (after 3pm) over the vineyards, olive grove and garlic. We use the biodynamic preparations in our compost and also in the seaweed and digested fish we put out as tonics for the vines and other plants. These naturally occurring products assist the plants to access the micro-nutrients they require to thrive and give us the bounty of the best flavoured fruit.

ing biodynamic principles

GARLIC 2012

We are well on the way towards harvesting our 2012 crop. The conditions have been very dry which has not helped the gentle ripening process. Irrigation has been used to maintain moisture levels to facilitate this process. At this point all looks good for a mid-November harvest. We will let you know by email as soon as the garlic is available.



OTHER UPCOMING EVENTS

The Cruelty Free Festival show is on Sunday, 28 October in Sydney and we will be exhibiting as usual. The festival is at Belmore Park just below Central Railway Station on the North side.

The Slow Food Terre Madre is in Turin, Italy from 25-29 October and we have been selected to represent Hunter Valley and Australia at this event. There will be at least 300,000 people visiting this festival over the 5 day period which will keep us very busy.

We will be showcasing our wines with Hunter Heritage Gourmet Foods Company producers of puddings, jams, chutneys and dressings. There will be Aussie barbeques for the visitors at which our wines will also be tasted. This is a great opportunity for our Boutique wine business to improve our profile and we are very much looking forward to the experience. We will be able to give you an overview of the event and post regular reports and photo's on facebook.

SOCIAL MEDIA

Check out our Facebook and remember to "Like" us; and Twitter accounts to get up to the minute details on our activities.

<http://www.facebook.com/Macquariedale>

<http://twitter.com/@macquariedale>

SPECIAL MEMBER OFFER

For the month of November we are offering special prices (Cellar Door less 25%) on several wines suitable for Christmas festivities.

Emma's Bubbles

\$38.00 less 25% in a 6 pack @ \$171 each

Verdelho

\$22.00 less 25% in a dozen @ \$198 each

Liquid Christmas Cake (Muscat Liqueur NV 375 ml bottle)

\$24 less 25% in a 6 pack @ \$108 each

We also are offering a **1kg Christmas Pudding**, preservative free, produced by the famous Newcastle Pudding Lady at \$50 each.

Also available in a beautiful twin presentation pack of **Pudding and Liquid Christmas Cake** for \$75.00 each. These packs are great for a company Christmas present or corporate gift.

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

We wish you and your family a very enjoyable festive season, relaxing with family and friends and the New Year bountiful with prosperity and health!

*Cheers,
Ross and Derice, Jenni, 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