

December 2010 Newsletter

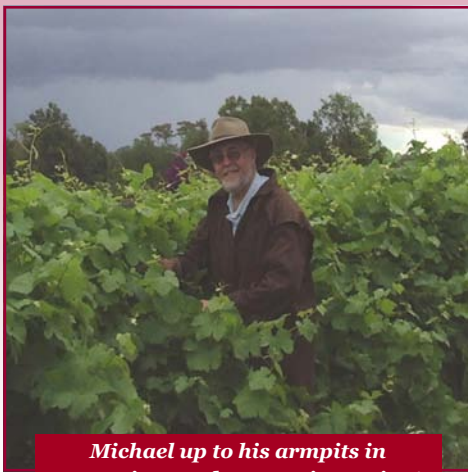
VINTAGE REPORT

The 2010 wines are all well and truly tucked away. The Cabernet Rose and Riesling are now both in bottle and show all the characters we expected – good body and depth with lovely aromas. The reds are now in wood and showing excellent colour, flavour and aromas. A welcome virtue of the low crop has been that we have put it all into our best oak, so the end result should be terrific. At an early stage I pinched a suitable parcel out, upon which we will be lavishing the methode champenoise treatment - bottle fermented in the traditional style, which should be ready by mid-next year.

The Muscat crop was also very

light. They are not a very vigorous vine and need a lot of TLC – they really suffer in the dry conditions. Longstanding friends of Auldstone will remember our original Boweya Muscat – it was superb. We were able to purchase a small parcel of Muscat fruit off our old vineyard at Boweya (just 10 minutes drive from here) which is being resurrected by new owners, Jason & Rachel Dyer. It displays a rich and complex spectrum of flavours. It was the first vineyard we planted and started off all the “tom foolery” that ended up with Auldstone Cellars!

While it's only ever going to be a small addition to the overall (around 5% for the curious) working with the Boweya juice is like the welcome return of



Michael up to his armpits in grapevines and more rain coming!

an old friend, bringing back fond memories of our first viticultural foray.

Winemaking went like clockwork. The new air bag press was an unknown but worked like a dream – after we found the loose wire! The

ORDER NOW AND WIN

Orders of 6 bottles or more go in a draw to win a night for 2 at Wangaratta's acclaimed

“Via Bella Vista” B & B

Simply fill out the enclosed order form and return it in the reply paid envelope

Include your e-mail address and you could also win a Winemaker's 6-pack !

quality of the pressings was much better - less astringent, more colour – and the quantity was better, adding a bit more body and mouthfeel to the wines. While you'll quite possibly not notice too much difference in the glass, you can rest assured that we're confident we're making better wines than ever with it's help.

2011 is shaping up as exceptional. One of the most even bud bursts we have seen in a while due to the cold winter. Fantastic spring rains – the subsoil is well and truly full and springs and soaks are popping up everywhere. Most of them we haven't seen since 1996 (We remember that because Michael got bogged 3 times!). There will be no need to water vines now until at least sometime in late December.

FRIENDS OF AULDSTONE



The Friends of Auldstone Wine Club is growing strongly. It's a great way to get regular deliveries of our wines at a special discount price and free delivery.

There will also be special releases from time to time exclusive to our Friends. We know you are all our friends but here is a way you can help us help you. See the membership form included with this newsletter if you want more details.

2010 AWARDS & REVIEWS

It's always gratifying to see our wines being well-received, wherever that may be. We've had quite a successful 2010 on the show circuit.

We don't put too much emphasis on these results because our wines are not made to be “show wines”. They are regional wines and express regional style over “varietal style”. No-one really agrees on what that is, yet we persist in lining up 150 Shiraz wines from all over the country, and trying to judge them to a standard with no consideration of regional-ity!

Having said that, peer recognition for our work is always welcome. This year our 08 Cabernet showed the virtues of our climate by topping it's class at the Ballarat Wine Show. Closer to home, our Chardonnay topped it's class of northeast Victorian peers at Dookie before a panel of highly experienced winemakers.

We've also been very happy with the continued favourable attention from the specialist wine media. Winestate magazine has again viewed our table wines well, and the strong support for our fortifieds continues, with both the Tawny Port & the Liqueur Muscat doing us proud.

Summary of results:-

- 08 Chardonnay - SILVER, Top of class (Dookie)
- 08 Cabernet - GOLD, Top of class (Ballarat), BRONZE (Dookie)



- 06 CSM - SILVER (Dookie) BRONZE (Myrtleford) 3 1/2 stars (Winestate)
- 08 Shiraz - BRONZE (Myrtleford)
- 99 Vintage Port - BRONZE (Fed Square)
- Tawny Port - 4 1/2 stars (Winestate)
- Liqueur Muscat - SILVER (Fed Square) 3 BRONZE (Australian Wines Show), (Australian Small Winemakers), (Myrtleford)

SHOWS AND EXHIBITIONS

We enjoy taking our wines to several Food & Wine Exhibitions. It is a good way to get a glass of wine into people's hand and spread the word. It also provides us with a lot of feedback and encouragement for what we do. (We also like to taste all the other food and try some of the wines – we call it “staff development”!) This will get to you just after the Harvest Picnic at Werribee in late November – just put it on your calendar for next year.

We hope to be at the following Festivals and Exhibitions during 2011 – come and visit us, mention the newsletter and go in a draw to win a Winemaker's Selection 6 pack:-

Hanging Rock Harvest Picnic – Hanging Rock Camp-ground – Sunday 27th February, 2011.

www.harvestpicnic.com.au



Federation Square North East Regional Showcase – Federation Square – 4th & 5th May, 2011.

www.fedsquare.com/index.cfm?pageID=74

Beechworth Harvest Festival – Beechworth – 13th, 14th & 15th May, 2011.

www.harvestcelebration.com.au

Trails, Tastings & Tales Weekend – Glenrowan Wine Region – Queens Birthday W'end – 11th, 12th & 13th June, 2011. www.visitwanganatta.com.au/pages/glenrowan

Glenrowan Winemakers Weekend – Glenrowan Wine

Region – 1st & 2nd October, 2011.

www.visitwanganatta.com.au/pages/glenrowan

Wanganatta Jazz Festival – Wanganatta – Melb Cup Weekend - 29th, 30th & 31st October 2011.

www.wanganattajazz.com

NEW RELEASES

2010 Chardonnay—Fresh off the bottling line. Made the traditional French way and entirely in French oak but with flavoursome Aussie grapes. Mouthfilling style with hints of melon and butterscotch.

2010 Cab Rose - a little sweeter than 2009. It seemed to help lift the fruit characters and give it a better balance. It shows lovely fresh cherry fruit and a hint of black currant with red wine body and depth – the best of both worlds, really. Great with seafood and summer salads.

2008 Merlot – Lighter in colour than the 2006 but with beautiful spicy, savoury aromatics and a soft, lingering palate.

2008 Shiraz – Deep colour, big mouthfeel with plum and spice aromatics, soft American oak vanillins and a soft lingering palate which has become synonymous with almost all our reds.

2008 Cabernet – Also deep in colour, a big, complex wine with many layers of flavour - roast eggplant, black currant, chocolate, savoury French oak and the soft, lingering finish.

OUTLETS

Where to find our wines:

Melbourne

Our main outlets in Melb are:

- Jimmy Watson Cellars, Balwyn
- Armadale Cellars, High St, Armadale
- Purvis Cellars, Surrey Hills
- Olinda Cellars, Olinda

The following restaurants also stock one or two of our wines:

- Bombay Beat, Hawthorn
- Coco Chine, Caroline Springs & Point Cook
- Finz Rest, Sandringham
- Hotel Spencer, West Melbourne
- Jirochyo, Hampton
- Kooyong Lawn Tennis Club, Kooyong
- Lau's Kitchen, St Kilda
- Maiko, Armadale
- North Fitzroy Star
- Parkview Hotel, St Kilda
- Shuji Sushi, City
- Tao's Restaurant, Bulleen
- Treviso, City

Country Victoria

- Beechworth Provendora
- Benalla Bowls Club
- Blazing Stump Hotel, Wodonga

- Bouchon Café, Beechworth
- Buffalo Hotel, Myrtleford
- Café Fez, Myrtleford
- Café Maddison, Milawa
- Café Martini, Wangaratta
- Cellarbrations (Benalla, Shepparton & Yarrawonga)
- Commercial Club, Albury
- Commercial Hotel, Benalla
- Hovell Tree Inn, Wodonga
- D'Amico's Restaurant, Wangaratta
- Delatite Hotel, Mansfield
- Devenish Railway Hotel
- Don Giovanni, Benalla
- Elgin's Fine Wines, Wodonga
- Everton Hotel
- Federation Cellars, Wodonga
- Firenze's Wine Bar, Shepparton
- Foodworks (Beechworth, Alexandra, Mansfield, Mulwala, Myrtleford & Yea)
- Food, Wine & Friends, Bright
- Friar's Café, Shepparton
- Gateway, Wangaratta
- Georgina's Restaurant, Benalla
- Glenrowan Hotel
- Hollywood's Pizza Café, Wangaratta
- IGA Stores (Bright, Chiltern & Mansfield)
- King Rive Café, Oxley
- Koetong Hotel

- La Maison, Albury
- La Porchetta, Wangaratta
- Le Amis Boulangerie & Brasserie, Bonnie Doon
- Lindenwarrah, Milawa
- Mansfield Hotel
- Mansfield Regional Produce Store
- Marvillas Restaurant, Wangaratta
- Milawa Hotel
- Moyhu Hotel
- Myrtleford Cellars
- Club Mulwala
- Neuschafers, Geelong
- Nosh Deli, Yarrawonga
- Nicholas Hotel, Beechworth
- North Eastern Hotel, Benalla
- Ovens Hotel
- Parklake Motel, Shepparton
- Phillips Cellars, Shepparton
- Pinsent Hotel, Wangaratta
- Plough Inn, Tarrawingee
- Plump Harvest Produce, Myrtleford
- Porepukah Hotel
- Range Restaurant, Myrtleford
- Rinaldo's Restaurant, Wangaratta
- Royal Hotel, Benalla
- Royal Mail Hotel, Mulwala
- Scott's Liquor, Wangaratta
- Simone's Restaurant, Bright

- Spaghetti Hollow Restaurant, Shepparton
- Stanley Country Pub
- Stockade Cellars, Ballarat
- Sydney Hotel, Wangaratta
- Tatong Tavern
- Thoon Hotel
- Watermarc, Wangaratta
- Town & Country Tavern, Wangaratta
- Wangaratta Club

Interstate

We have always been mostly focussed on the Victorian & Melbourne market, an affection that has been largely returned... we don't have too much left over by the time we've looked after our existing customers and a growing Cellar Door. But rest assured we can freight to almost anywhere reliably (the heat of mid-summer notwithstanding), and if you've got a particular retailer or restaurant close to you where you'd like to see our wines, by all means contact us and we'll see what we can do.

We wish all a Merry Christmas and we hope to see you again in 2011.

Michael & Nancy