

December 2012 Newsletter

Hullo again from Michael & Nancy and the team at Auldstone.

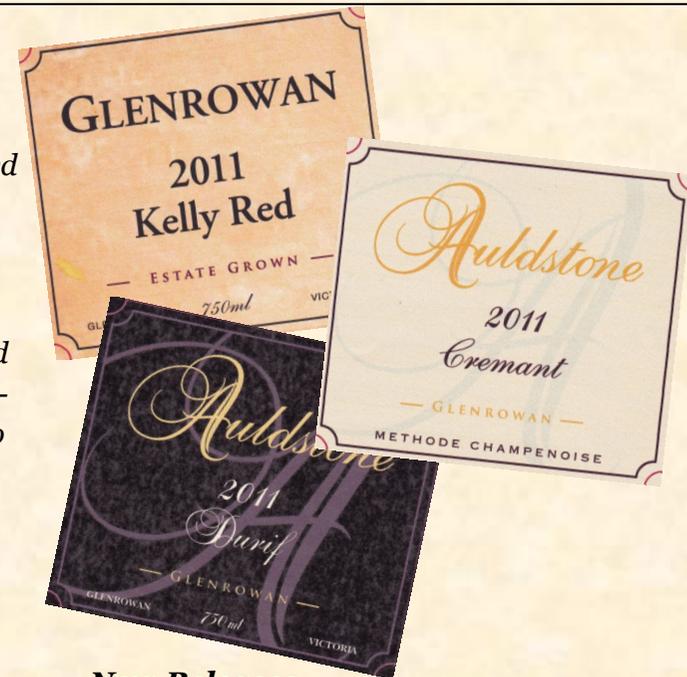
2012 Vintage Summary

Fortunately 2012 was a fairly “normal” vintage - not too wet, too dry or too hot. We have just put the reds into wood for the year and they are looking pretty good. The 2012 Riesling and Pinot Gris were bottled last May and we have just bottled the Chardonnay, all of them excellent examples of their style with a bit of regionality and a dash of Auldstone technique - after all, that’s what hand crafted, boutique wines are all about - “viva la difference”. We have just been discussing wine shows with another winemaker and we are both of the opinion that they stifle regionality and encourage “sameness” - but we can’t live without them, they give that all important “third party endorsement”

Awards & Reviews

We have scored a few gongs this year. Some we may have already bragged about, but hey, who else will if we don’t?

- *Liqueur Muscat Trophy - Won at Fed Square back in August at the annual Award Showcase our Muscat was judged the best Muscat in Victoria and went on to win the trophy for the best fortified wine. I guess it was our turn at last!*
- *2011 Chardonnay - Awarded 5 stars and top NE Chardonnay in Winestate Magazine and at the Myrtleford Show. It also won a Silver medal at the Small Wine-makers Show and a couple of Bronze medals at Ballarat & Dookie.*
- *2010 Cabernet - 4 Stars in Winestate*
- *2010 Merlot - Bronze Medal, Ballarat*
- *2005 Late Bottled Vintage Port - 5 Stars in Winestate and a Bronze at the Small Winemakers Show.*
- *Tawny Port - 4 Stars in Winestate and a Bronze at the Victorian Wines Show.*



New Releases

We have a few new wines that are just about to be released and are not on our web site yet:

2011 Cremant - (\$39 Cellar Door) This has been in the pipeline for some time and we are all very excited about it. A very rare wine! A first for Auldstone and who ever heard of a champagne from Glenrowan? Just released for Christmas. Gary, who works for us, who many of you have met, had a little vineyard just up the road at Mt Bruno and grows Chenin Blanc, amongst other things. 2011 was a very cool year and everything was ripening slowly. We decided in January that if this continued we could pick some Chardonnay early and blend it with his Chenin to make a champagne base, which we did! The wine was carefully aged in 1 y.o. French oak for 6 months, lees stirred and then put through the Methode Champenoise



Showing off the Muscat Trophy

process by Howard Anderson at Rutherglen. It is a gorgeous, mouth filling, yeasty sparkling wine. It is soft and luscious with lovely sweet melon fruit characters. As you know, only wines made in Champagne can be called Champagne, the rest in France are called Cremant. We like the idea because the wine is creamy in texture as well. It is a very rare wine and we may never be able to make another so enjoy it while you can.

2011 Durif - (\$26 Cellar Door) Gary also grew Durif up at Mt Bruno so in 2011 he sold us some fruit. It is also delicious. Lovely sweet fruit characters with hints of mint and spice. Unfortunately Gary & Susan have sold their little vineyard but fortunately Rohan & Laurel, the new owners, are happy to continue send us their Durif, so we have some from the 2012 vintage as well. Unfortunately the year was too warm for the Chenin.

2011 Kelly Red. Sold under our new "Glenrowan" label (\$60/6 pack, \$100/dozen or \$72/doz as a clean skin - but only at Cellar Door) We agonized long and hard over this one. This is a blend of our Cabernet, Shiraz & Merlot, hand crafted but offered to you at supermarket prices. Call it a "quaffer", a "barbeque red" or whatever you like but you've got to buy it by the box (minimum 6 bottles). We are very selective what we put under the Auldstone label and the 2011 reds were a bit disappointing in colour and flavor. This wine is still excellent quality and good drinking but not big enough, flavoursome enough to carry our premium label. What do we do with it? What do we do with future surplus

wine? - "A second label" a friend suggested - you be the judge.

Clean & Green

In an attempt to reduce our footprint on the planet, Auldstone has finally gone solar. We have had panels on the house for some time, now on the winery. We are not quite net energy exporters but close. We have also been using the new "clean & green" light weight bottles - you will see them with the Riesling, Pinot Gris and the new Kelly Red.

We have also set aside an area on the Warby National Park boundary for wildlife and native tree regeneration - though the pesky kangaroos love it! Nibbled many of our tree seedlings!

We have always tried to grow grapes and make wine with minimal intervention and in an environmentally sustainable manner that reflects the area. We have been using sheep to control weeds, and even excess vine growth, for many years. This area has a very low disease incidence so chemical use is minimal. Baileys Winery up the road has gone totally organic (the biggest in the Southern Hemisphere I believe). We question the need to go totally organic but see the wisdom of some of its principles. We believe in sustainable minimalist production.

New Outlets



We would like to welcome Dan at **Bellevue Hill Bottle Shop**, Sydney as our latest Sydney outlet . Dan has our Chardonnay, Merlot and Shiraz in stock so pay him a visit - 100A Bellevue Rd, Bellevue Hill, Sydney, ph (02) 9327-3438 .

Annie and her crew at **Seven Creeks**



Hotel, Old Hume Hwy., Euroa, Vic, Ph (03) 5795 3034 , not only do a great job selling our wine but also serve delicious meals - a great place to break your journey.



Another beautiful place to stop over and even stay is the **Peppercorn Hotel** at 21 Station St, Yea, Vic. Ph (03) 5797 2000. Enjoy our wines in their award winning restaurant.

We both look forward to seeing you here again some time soon.

Best wishes,

Michael & Nancy

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