



VINTARA

Welcome to the 2nd Vintara wine club newsletter.

THE WINES

For this mailout we have held back some old vintages of wine to compliment some of our current releases.

The Viogniers

The 2008 shows great Viognier dried apricot flavours and typical 'olive oil' textures synonymous with the variety. While it's a great example of traditional Viognier – picked very ripe and having red wine tannin like structure, it's a little heavy and big and must be served as cold as possible to tighten the palate.

To change this up a bit the 2011 fruit was picked in two components.

The first pick at a 12.5 Baume (1 Baume of sugar converts to 1 per cent alcohol) is carrying acidity and therefore freshness. It also has no raisining so we can skin contact this fruit before pressing for 24 hours. This adds more flavour. This fruit was then cold fermented in stainless for 7 days.

The second parcel of fruit was picked at 15 Baume and with lots of raisining was pressed as soon as possible direct to new oak barrels where it fermented and was kept for 2 months.

Both batches were then blended and the resulting wine has the dried apricot characters but also carries lovely natural acidity with just a hint of oak. It's taken about 7 vintages we are getting very close to the style we want (even if it was a bit of luck – read below).

The Shiraz'

The 2008 vintage was probably as good a year as we have had in the decade. The vines went through to vintage unstressed due to the low crop loads. This wine has great plum and strawberry fruit and is a terrific fruit driven style. The only thing is it could do with a bit more structure (fruit and oak tannin). We have put a fair bit of this wine away and with its low Ph it will be great to see what it looks like in a few years time.

The 2009 Shiraz was picked and made in the same fashion as we were so happy with the fruit flavours in 2008, although it was pressed a bit harder to try and extract a little more tannin from the skins and then left it in oak for an extra six months. It has been released for about 3 months and the

balance of fruit and oak has improved a lot in this time. You can see some of the fruit now starting to show through the spicy/nutmeg oak and the tannins while still obvious have softened somewhat. Probably a couple of months off being really good if you can hang on that long!!

The Elan will be perfect for Christmas lunch, we are running low now on this wine and are looking forward to releasing the new Vintage in the new year.

Our 2009 Tempranillo continues to be our best selling red and the current release of this wine is drinking at its best. The soft tannin and long length means it really is good with food. For our next mailout we have two different oak maturation lengths of this wine that I want to show you!!

NEWS

The 2012 vintage is shaping up very well with good fruit leaf balance, no disease and up until now good rains. Ideally the rain will stop for a couple of months now and the soil will dry out nicely and put a little stress on the vines to pull them back into line. Fingers crossed and touch wood.

2011 vintage was a disaster for many in the wine game but luckily enough we were able to pick some very impressive parcels of fruit, and look out for our 2011 Durif – it's going to be very good. I formed a plan early in the vintage where as soon as a variety was ripe (even if it needed a bit more time to be very good) we would pick and make a batch, then a week later would pick another batch and if it was better than the previous, would chuck out the previous batch. For the Shiraz we did this 4 times, with the last lot picked about 24 hours before the fruit got a heap of rain on it and went off - a lot of work but the resultant wines are pretty good. Between us, this is how Michael came up with the new Viognier – found that both batches had their good points and that by putting them together the result was the style what we had been trying to achieve all along! (don't tell anyone though Michael is making out that it was meant it all along)

For those of you that are into the Cinsaut, our current release is the 2010 and while this has been out for a while, it is really only now starting to develop those sandalwood and musk characters that the 2008 had from the start – the 2010 is bigger and has more oak but it now is better for that with it developing the fruit characters that were liked in the 2008.

Ange, our chef, has developed a great meal which matches the viognier with japanese style seafood for tastes of Rutherglen. So if we don't see you before the tastes weekends, we hope to see you then.

Merry Christmas from Lisa, Michael and The Team.