



VINTARA

Well after a pretty hectic walkabout weekend and a fantastic summer and autumn, we are happy to finally release the first of our Vintara wine club 6 packs for your enjoyment. It has been a long road to get this up and running and after many false starts we now have time since selling the brewery to concentrate on our wine business. We apologise to those of you who have been waiting forever for this but hope you enjoy them now!!!!

For this six pack release we have chosen 3 of our best current releases-

The 2008 Merlot is a recent release and I feel our best Merlot yet – lots of rich chocolate and stone fruit character yet still with that Merlot smoothness. Since releasing this wine prior to Easter it has become our most popular wine and with half of it already sold it is sure to sell out quickly.

The 2010 Cinsaut lovely sandalwood, cedar and musk characters dominate the current Cinsaut release a textural and smooth red ideal for sharing at lunch. Continues to look like this variety will become one of our flagship wines.

The 2009 Tempranillo is a step up in weight from the popular 2008. As these vines age they continue to impress me with increasing fruit weight. This wine is like putting a dab of dark chocolate on your tongue – lovely bitterness, just enough tannin and a long rolling palate that just lingers.

And three of our previous vintages

The 2008 Chardonnay has been our most popular white - now sold out, but a wine to be enjoyed now so I decided to send it with this club pack as opposed to keeping it for the Christmas mailout. By using 5 days of new oak barrel fermentation, no malolactic fermentation and picking relatively early at 12.8 baume we have given this wine a clean citrus palate with just a hint of wood texture without the oak flavour. Great for just kicking back and enjoying on its own

The 2008 Shiraz is a wine for ageing, sold out at cellar door we have limited quantities available to cellar club members only. Using 2 and 3 year old barrels and running with a low pH this wine exhibits big plummy fruit flavours with just a hint of oak. Not typical of Aussie Shiraz style – which makes it my personal favourite.

The 2008 Cinsaut. A great example of what this variety can do lovely and rich with musk and sandalwood spice. Probably the wine I am most happy with to date because I have captured the essence of French Cinsault. I have managed to prise enough of this out of Lisa's (my wife) private stock to release to our cellar club members.

In other news

We welcome Andrea as our new chef- check out her menu on the website. Andrea doesn't like blowing her own trumpet and growls at me when I tell people where she has worked etc.. so suffice to say we are wrapped to have Ange at Vintara and are sure that all who try her food will come away very impressed.

We continue to work on our Resort development and get closer all the time - if nothing it has taught me some patience. It is something desperately needed in the area and we hope to get cracking soon!!!

Our 2011 vintage was wet, cool and presented some problems with disease pressure and slow ripening fruit. Whilst many in Rutherglen and further afield had significant issues with fruit quality, luckily, we have made some exceptional reds and look out for the 2011 Merlot, Shiraz, Durif and Cinsaut. On a sour note the Tempranillo did not come up to grade and won't be produced in 2011. We will however be re releasing a Sangiovese from this vintage, so it will be great to have this back on our winelist.

I hope you enjoy our first release of the Vintara Wine club or free to give us a call a chat about the wines, catch up at cellardoor or look forward to our Christmas wine club release.

Regards

Michael and Lisa