



June 2010 Newsletter

It has been an interesting 6 months since our last newsletter. A lot of non-events. The GFC meltdown didn't eventuate—I think people spent more on wine and less on other things. Kevin Rudd's Carbon Pollution Reduction Scheme didn't eventuate either—a bit disappointing really. We are doing our bit. We now have a set of photovoltaic cells on the house and we are looking to installing more on the winery. We have also installed a solar hot water service. Not much in the scheme of things but if all businesses spent a similar proportional amount we could save a lot of greenhouse gas emissions.

We received an e-mail from Pete Heargraves, son of a friend and an Auldstone customer, who was working in Antarctica. He found a bottle of our Muscat in a cupboard at Davis station (see photo). After a lot of investigation it turned out that by a strange coincidence it was probably put there by one of his friends on a previous trip. In fact he had trouble deciding which one because he had 2 friends/neighbours who also



buy our Muscat who had all also visited Antarctica recently! Not many degrees of separation there! We hope it warmed you all up boys—but why is there still some in the bottle?

Vineyard

The drought still continues, despite good late summer rains. These have not been followed up with much so the district is looking very dry. We have planted oats up some of the vineyard rows that is just sitting there waiting for rain. This helps aerate the soil, use up excess moisture in Spring and supply good mulch for summer.

The 2010 vintage went very well. A very light crop due to last year's atrocious conditions but very good quality. The late summer rains did not affect us like some of the cooler area where Grey Mould became a problem.

Our area has good breezes and dried out well after the rain. We had access to some of our "carry over" water allocation so we were able to water the vines to ensure a well ripened crop and a crop for next year. The Dorper sheep are enjoying the late summer rains—plenty of feed. We have fenced off an old section of the vineyard for them too—rather than replant it—they enjoy the vines. I call it "two tier grazing"!

Winery

The 2010 wines are just finishing off their final racking before bottling of the Riesling and Cab Rose and before the reds are put to bed in wood for the next 12 months.

The new winemaking equipment was finally given a good work out. A loose wire in the electronics of the new air bag press caused some momentary consternation but a clever electrician soon put it right. The machine is wonderful. It is fairly automatic and saves a lot of time for us. I still watch it like a hawk and taste the product coming out all the time to ensure it is doing the job right—you can never fully trust these machines. I'm not sure yet if the final wines will be different or better than the old basket press—initial assessments seem to indicate they will be better. A little bit



What does this knob do?

more flavor and depth but that could be just a vintage thing.

Nancy has also been cracking the whip over some landscaping of her gardens around the cellar door. See if you can notice the difference next time you visit.

Awards & Reviews

The latest award was for our Tawny Port. Winestate Magazine gave it four & a half stars and ranked it right up with the expensive \$40–\$80 ports—not bad for \$27

Our Muscat also received a good review with three and a half stars (though they got the price wrong!).

Food

Weekend lunches are an institution here at Auldstone—as well as the cakes and coffee.

The French provincial theme is proving very popular. The same seems to be happening with the traditional French wine varieties like our Cabernet and Shiraz. People still love them. I think a few hundred years of experience in France has developed an ethos where wine and food form a seamless and integrated union. We tend to forget how important that is for our enjoyment of both. In our haste to “be different” we tend to discard a lot of good ideas that have taken centuries to refine. We certainly enjoy looking over old French cookbooks to find things suitable for our cellar. Vi-chyssoise served with a cold Riesling or Chardonnay—wonderful. Boeuf Bourguignonne and a glass of Shiraz—can life get any better?

Come and join us for lunch some time – or just coffee and cake.

Coming Events

There are several events on the horizon:

- **Trails, Tastings & Tales**

Queen’s Birthday Weekend, 12th – 14th June 2010,

Auldstone Herceynia Tawny Port NV ★★★★★1/2

Beautifully aged wine with lovely nutty rancio characters and long, sweet, spicy, citrusy fruit flavours on the well-structured palate. Warming spirit. \$27

Auldstone Liqueur Muscat NV ★★★1/2

Lovely spicy dried fruit aromas and nice floral character running through the palate. Nice touch of rancio and orange zest. \$27

special events are being planned in the Glenrowan Wine Region including 3 dinners at local restaurants. www.visitglenrowan.com.au.

- **North East Showcase – Fed Square**

The North East bring their wines to Melbourne at Federation Square on the 7th & 8th July. 2 days of premium NE Vic wines. See you there.

- **Glenrowan Winemakers Weekend**

Planned for the Labour Day w’end in NSW and ACT – Sat 2nd - 4th October 2010. The Glenrowan Winemakers host a special 5 course

dinner featuring Glenrowan wines and with a live band. A great night out and a special breakfast here on Sunday Morning.

- **Wangaratta Festival of Jazz & Blues**

Melbourne Cup weekend, 30th Oct – 1st Nov. 2010, music venues all over Wangaratta; live music and food and wine stalls in Reid St, Wangaratta, Saturday and Sunday; A top Jazz band here with a gourmet lunch on Monday. A very busy weekend and a lot of fun for music lovers

- **Kelly Country Festival**

A new festival on our calendar. Featuring Glenrowan Wine Region wines of course, local food and produce, Songwriting & Art competitions, the Kelly Classic bike ride and a Ned Kelly Siege re-enactment.

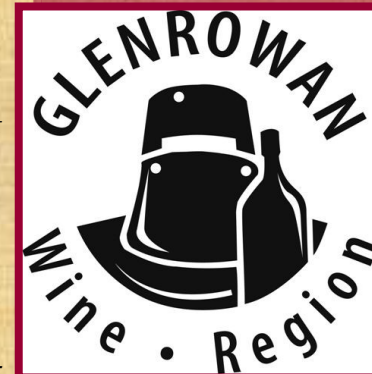
Planned for around the 7th November. Details on the internet later.

- **Harvest Picnic at Werribee**

This is on 29th November. A great event with lots of food, wine and fun for kids.

Nancy & I wish you all the best for the rest of the year and look forward to another newsletter in December .

Best wishes to all.



Michael

