



CHARDONNAY
PINOT NOIR
SYRAH
LAGREIN



Spring Newsletter 2016

100% ESTATE

Certified Biodynamic 2011
NASAA Reg. No: 3678

Upcoming Events

Cobaw Ridge @



Date: Friday 11th Nov. 2016

Time: 6.30 pm for 7 pm

Indulge in a night of classic French cuisine. The stylish degustation menu will be matched with some of our new release, some from the cellar and some surprises! **Midnight Starling:** 60 Pipers St, Kyneton, Vic. \$140 pp Phone: **03 54223884**

Macedon Ranges Wine and Food :

Budburst Festival

Date: Saturday 12th

& Sunday 13th Nov. 2016

Cellar Door 10am to 5.30pm

Sample our new releases!

On Sunday :

Pietro Barbagallo of KAPRICA (Carlton) Fires up our Oven to create his Traditional home style Pizza ! Also be Entertained by **The Yugotones Ensemble** playing traditional and popular folk music!



Diary Date: Rootstock Sydney

Wine Festival 26-27 November
Check out, rootstocksydney.com
see you there!

Dear Wine Lovers

It's been a while between newsletters, we hope that this finds you well!



News

Spring has sprung, taking us on yet another wild ride to date. In one word "WET"! More rain than we've seen for a long time, every dam and tank are full and overflowing right now. The early seasons growth is yet to kick in! Roll on Summer!

Over the year we have seen our wine make its way to the Queensland Market, Brisbane, Noosa and beyond, even as far as Lizard Island. Also overseas, Thailand and just recently we have fulfilled a small order to Sweden that will see our wines make their way to mainland Europe.



Locally we continue to gain great key Restaurant Listings eg: Momofuku Seiobo Sydney, Dinner By Heston Blumenthal Melbourne.

This lovely photo (following), was sent to us by the wine team at Dinner by HB, excitedly waiting for their first order!

Wine

Vintage 2016 marked the first small pick from our close planted, multi clonal block of Pinot Noir. We must say, the result of a single barrel, looks and tastes truly special. Lots of work to get to this first stage, but it looks like all our efforts will be repaid in spades !



Also the spring release of 2016 *il pinco Rose`!* Matured and fermented in Qvevri (pic above) and old white French oak. Taut, mineral, savoury and dry but with lots of texture from the qvevri component. Amazing intense colour ...quite a wine!!

We are releasing our 2014 Chardonnay, a little bit more focused and linear than previous years and again abundantly mineral and quite fine. A long bright future ahead of this one.

Also the 2014 Pinot is a new release. From the words of wine critic Mike Bennie, "It's bright and delicious. It's delicate and brittle, It's shy but wonderful. It's got multiple personalities and high drink ability".

We have to agree !!

Rounding out the new wines is the 2012 Syrah. Very much recognisable as from here . Spicy, mineral and quite tightly coiled. It's always interesting to see just how much time the syrah takes to blossom. Just a baby right now, but has turned more than a few heads to date. As "recommend" by Jancis Robinson during the "Australia - The Wild Ones" tasting. From a feature tasting in Gourmet Traveller Wine " pure blackberry fruit is a highlight and lingers on the finish"... roll on Syrah !

We continue down the path of less is more for our winemaking. It all starts with the vineyard...certified organic and biodynamic go a long way to deliver superb grapes in pristine condition at vintage time.

Then to the winery it continues. Very much in a natural way, no additions, no filtration, no fining or any additions to the wine, other than the barest minimal of Sulphur at bottling. Purity is all!

Look forward to seeing you!

Nelly and Alan Cooper

