

DON KINLOCH SHINES AND SPARKLES....

Our 2008 Don Kinloch Sparkling White continues to win awards. Having won best in State at the 2010 Federation Square Annual Victorian Wine Awards, we also won Bronze at this year's Marysville Sparkling Wine Show which is a National show. Malcolm's fore-thought to grow the three varieties that make up French champagne has proved to be correct. We shall continue to improve with our bubbles and bring to you a wine of distinction, elegance and style. Again don't miss out on this fantastic sparkling especially for your Christmas table. Great with gravlax and/or oysters!



VINTAGE REPORT SPRING 2011

Following on from the last newsletter, growing conditions have at least remained constant. Regular rainfall maintaining good moisture levels at depth in the soil and persistent humidity again have combined to present us with the outbreak of downy mildew disease in the vines. Fortunately we are better prepared this year with a more comprehensive spray regime assisted by more readily available curative spray products to control each outbreak as it occurs. Damage in the vineyard rows caused by the need to use the tractor when mid rows were almost underwater has now been repaired by manually filling the wheel ruts with mulch. This appears to have overcome a potential problem that was not going to resolve itself if left.

UPCOMING FOOD & WINE EVENTS 2012

March Fri 2 nd	World's Longest Lunch, Marysville showcasing the Upper Goulburn Region (our region)
March Sun 11 th	Picnic in the Park, Mirimbah (Base of Mt Buller)
March Sat/Sun 17 th -18 th	Tour de Flavour, Mansfield
April Wed/Thu 4 th -5 th	Federation Sq Showcase for the Upper Goulburn Wine & Food Region, Fed Sq Atrium
April Sat 28 th	Upper Goulburn Wine Region – Vintage Celebrations, Mansfield
April Sun 29 th	Upper Goulburn Wine Region – Long Lunch, Mansfield

Kinloch Wines Pty Ltd, Cellar Door & Fine Food
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Cellar Door is open daily from 10.00 am to 4.00 pm for wine tasting and sales; fine food is served on weekends and some public holidays only. Group bookings are by appointment. WE ARE TAKING A BREAK WITH FAMILY SO PLEASE CALL US FOR OUR OPERATING HOURS DURING THE FESTIVE SEASON. TEL 5777 3447.

OUR WINE SPECIALS for non-members

2010 Unwooded Chardonnay: 6-pack is \$80 - great for the hot summer days and for your first glass of 5pm wine while you ponder the next.

2009 Merlot: 6-pack is \$100 – if you don't like to end your work day with a white then this red is for you – beside the bbq!

PLACE YOUR ORDER

Please note orders for any of our wines, can be placed by completing the enclosed order form, or calling or emailing us. Alternatively you may complete the online order form on our website www.kinlochwines.com.au

Michael Fisher our property manager is back on deck after a serious illness and I have more time available since my cancer treatment is being wound down.

The two of us have been working to keep the vineyard in good order and at the same time making many improvements to our gardens with many tree and shrub plantings.

The vines and gardens are looking great and we have our fingers crossed for a good harvest especially from our new Riesling and Tempranillo vines.

We look forward to the festive season with all the family and wish all our readers the very best for a safe and joyous Christmas followed by a prosperous 2012.

Cheers
Malcolm

MERRY CHRISTMAS

Kinloch Wines

Newsletter - December 2011

EDITORIAL

Are we getting old and slow...or is the world spinning around much faster? Time just flies and here we are another year closing in on us. Kinloch Wines has as usual been busying itself with marketing and promoting its wines, and it has not been easy. With the media portrayals of doom and gloom it only makes it harder. However we are very grateful to our loyal fans that support us at every opportunity, thank you. We held a very successful Kinloch Wine Dinner at our most popular regional gallery/restaurant, Rennies at Acheron and an intimate number of our members and other supporters were treated to a 5-course degustation dinner paired off with our very best wines. Again our pre-Melbourne Cup luncheon was a hit when we featured young opera tenor Robert Barbaro from More than Opera in Melbourne and he was very ably accompanied on keyboard by the director David Kram. Some 60 guests were spellbound and some resorted to tears!! With my "wine region promotional hat on" I recently organised our first Upper Goulburn Winegrowers Wine Dinner held in Melbourne on 24th November...this proved to be quite a challenge but we had 115 who attended the dinner – we not only showcased our regional wines but also our regional produce was utilized in the preparation of each dish. Next on

the list is our Guest Cellar Door day at Kinloch will be held on Saturday 3rd December in the cellar door gardens – this is our third year where we invite local labels from our region who do not have cellar door operations. This gives them the opportunity to showcase their lovely wines to visitors on the day. Come along any time after 11.00 am and enjoy tastings and sales, just in time for Christmas. Malcolm and I are also in the throes of re-designing our label in keeping with the modern trends, so watch out for our next lot of vintages when you will notice a difference. We hope you will like it!

On a personal sad note, we bade farewell to Malcolm's brother Daryl who passed way in September after a long illness (rest in peace). And on a happy note, this will be the first year for a while when we have all our children and grandchildren spending Christmas Day with us (as in previous times they descended upon us on Boxing Day). What a thrill, Malcolm and I are looking forward to this. This newsletter is short and sweet as I am pressed for time to catch Santa's timelines. Do enjoy it and thanks once again for your loyal support. Have a very Merry Christmas and a New Year full of good cheer and surprises.

Yours in wine and good cheer - **Susan**



Wine dinner at Rennies



Pre-Melbourne Cup Lunch

JAMES HALLIDAY REVIEWS

We are delighted to continue to receive great reviews from wine aficionado James Halliday. In his latest Wine Companion he has rated our 2006 "Mary Friend" Bordeaux Blend 91, and our 2009 Wild Ferment Chardonnay 94.

Both wines are a "must try". The WF chardonnay is a unique wine and we only have limited stock – so if you wish to enjoy this during the festive time, please place your order now. It is exceptional with seafood

Upper Goulburn Wine Region – Mansfield Victoria