

KINLOCH WINES

Newsletter – July 2010

A warm hello to all our loyal customers, friends, club members and family, as we bring you our news. It is hard to imagine that we are now six months into 2010. How time flies when you are having fun! So they say. It's been "full on" and there is still a lot to do. A brief beach holiday at Flinders in January to refresh and re-invigorate, and then back to work preparing for harvest. The weather conditions were just ideal for vintage as Malcolm will explain in his report and all our fruit was harvested early and completed on the 25th March. Working to a deadline as we had to be in Ardrossan in the Yorke Peninsula (SA) to be at daughter Michelle's wedding to farmer Alastair on the 27th. Yes, we flew to Adelaide, drove to Ardrossan and witnessed a beautiful wedding at Black Point beach and "kicked our heels" at the reception in the header shed on their sheep property. (Not to mention that we had to work for our supper the day before, scrubbing, cleaning and decorating!).

April was a busy month for me as I organised our Wine Region's Annual Vintage Celebrations in the main street, Mansfield on Anzac Day, and the Long Lunch the day after. Some of you supported the two events and for this I thank you. For those of you, who have already expressed interest to attend the Upper Goulburn Long Lunch in Mansfield next year, please note that the date will be Sunday 15th May.

Let me dwell on our Wine and Food Region for a moment. The Upper Goulburn region sits alongside the snowfields of Mt Buller in the east and stretches to Tallarook in the west, encompassing the regional towns of Mansfield, Yea, Alexandra, and Eildon. Such beautiful country with so much to offer! There is a small team of us who work damn hard to promote this region and we seem to have come a long way. This year we can boast hosting the Worlds Longest Lunch at Marysville with guest appearance by acclaimed chef Jamie Oliver. A new website - www.uge.asn.au and within this, an *on-line suppliers guide* to promote our small business producers to the restaurants and cafes. Do take a moment to have a look and support these producers when you can.

For the first time since opening our business to the public in 2002, Malcolm and I took off overseas to the South Island of New Zealand in early May, and spent 14 days marveling at the wonderful landscape and breath-taking scenery. We experienced different culinary delights every day and yes

who step up to the task as our caretakers. Thank you both. My sister Marina and her husband Allen must also be thanked for "baby-sitting" the home, property and our Border collie, Ceilidh.

I cannot close without mentioning some family milestones - we are grandparents again, as son Travis and his wife Cas gave birth to their second child, this time a girl Zoe May Kinloch; nephew Dane and wife Mel gave birth to their second child, a boy named Archer James Kinloch. And so the clan grows..... Congratulations to niece Melanie on her engagement to Ash.

Please take time to read the rest of this newsletter - there is word about our new releases and upcoming events and lots more. Wine Club members, I remind you to keep us up to date with your contact information and for those who are not members and wish to join please complete the application form which can be downloaded from our website www.kinlochwines.com.au. Thank you for all your support to date and best wishes.

Yours in wine

Susan

Winestate Magazine Marh/ April 2010

We are delighted to report that our wines received high recommendation from a judging review conducted by Winestate for the Central and Western Victoria district, which includes our region, the Upper Goulburn. 125 wines were tasted and 88 were recommended. All three of our wines presented were among the recommendations: 2008 Don Kinloch Sparkling white, 2008 Chardonnay and 2008 Pinot Meunier; the judges were particularly pleased with the direction of chardonnay from this region.



drank some fantastic wines as well - good Rieslings and Gewürztraminers from Central Otago and Pinot Noirs from the Marlborough region.

Taking time out from the cellar door is not easy but we are fortunate to have

Nic Aunger and Kristina Alstergren,



New Releases

We are excited to share the following new releases with you. After a gap in production (bush-fire related) our 2010 Sauvignon Blanc and 2010 Unwooded Chardonnay are well worth the wait! Also exciting is our first Riesling made as a dessert wine.

Unwooded Chardonnay 2010

Hand crafted premium estate grown fruit which has resulted in a fresh, crisp wine. Subtle yeast characteristics blended with a hint of pear and nectarine; a soft and creamy mouth-feel and a tickling after palate sensation of nutty almond, make this a very interesting unoaked wine. Drink now or cellar to 2013.

Wild Ferment Chardonnay 2009

Two barrels of this select vintage were allowed to ferment naturally with wild airborne yeasts, resulting in a flinty wine peculiar to the region. Faint nutty characteristics and a rich creamy finish make it interestingly unique! Drink now or cellar to 2014.

Sauvignon Blanc 2010

A well made wine with nose overtones of lychee and boxwood and refreshing citrus blossom characteristics. This wine is vibrant, elegant and full of flavour. All these components carries through to the finish with balanced acidity. Drink now.

Rosè 2010

Our Rosè is made from estate grown Pinot Meunier. This is truly a 'wine drinkers' rosè. The generosity of its fruit and the weight of the wine will surprise the serious "wine buffs". With dominant savoury spice and a lingering aftertaste of sarsaparillas, it will complement food of many depths. Drink now or cellar to 2012.



Late-Harvest Riesling 2010

Harvested late in the season to maximize ripeness, our Riesling is made as an elegant dessert wine. It has overtones of apricots, raisins and nutty kernels. The palate is delicately sweet, yet balanced by a fresh, crisp acidic finish. Drink now or cellar to 2014.

Launch of our New Releases

You are invited to join us at either one of these venues so that you have the opportunity to sample our new arrivals. We are excited about these wines and look forward to sharing them with you. The 2008 "Don Kinloch" Sparkling white will also be available. Since releasing this wine in December, it has won a Silver Medal at the Federation Square Regional Showcase Awards held in February this year. Winning the Silver, gives the wine the opportunity to be re-submitted for the Federation Square Annual Victorian Wine Awards to be held on the 4th August., which we have done.

Monday 26th July from 4.00 pm to 7.00 pm at th Deck on High in Mansfield.

Thursday 19th August from 6.30 pm to 8.00 pm at the Wine Bank, Guardian Storage, 660 Burwood Rd, Hawthorn.

If you are able to come along, please give us a call on 5777 3447 or email info@kinlochwines.com.au.

It's not just about the wine.....it's about the experience!

We stand by our "catch-cry" as we welcome customers to our cellar door and many show their appreciation by making comment in our Visitors' Book. A recent customer and now member of our wine club, delighted us with an email which we would like to share with you.

*"Hi Malcolm & Susan,
Hope you remember the Clarkson family who came recently to taste and buy wines from your vineyard... we were staying at Pinnacle Valley Resort at the time and 'invaded' your*

tasting rooms on a Monday some weeks ago. We have very much enjoyed your wines since, especially the Chardonnay!

I was talking to you about a poem I had written on the thistle and said I would send it to you. So here it is. If you would like to use it for your display in the tasting area then I would be happy for you to do so as long as you put my name to it."

The Scotch Thistle

*Why such acclaim little weed ?
'Noxious' outcast of this land ,
Transported for your heritage
Scottish reminder,
Legend grand ...
Here you have set down your roots,
Established yourself and propagated;
Your fame and glory world-renowned
[or so it is related ...]
You embody, I suppose, your countrymen:
tough, prickly and unyielding !
Your beauty is not evident
till the flowers summer the fielding.
Farmers don't much like you
for being far too prominent
Victoria does reject you,
for seeming to be dominant ...
The people who would evict you
descend from, I suspect,
the very ones who brought you
o'er the seas from Scotland,
Now you're the Scottish symbol they
reject, in effect !
Immigrants, who proudly seeded your
stalwart heart,
You, the embodiment of freedom and
perseverance;
In soils hard and unyielding from the start
You, the measure of endurance ...
But you battled on regardless;
Like your countrymen, you stuck it out,
Your purple soul not ceding,
Your success, never in any doubt !
Scourge though you may have been
branded,
every time I see you bloom,
I'm reminded of your courage and
steadfastness,
Prickly beauty,
You are the symbol of hope, for life amidst
the gloom.*

[a Kanni poem by Kathy Clarkson written at Omeo 20.01.2010]

Produce from our Garden

What a fantastic growing season we have just had! The apple trees were in abundance, and so were the cherry guavas, strawberries, cherries and raspberries; right now all our citrus fruits are beaming with richness and flavour – mandarines, tangelos, ruby grapefruit, lemons and tahitian limes, The vegetable garden was a constant source for rocket, tomatoes, rhubarb and beans and now with the onset of winter, the garden is ready to be “turned over” for planting of spring crops. The olives were harvested in mid May and sit in brine for later use, and a small parcel of olives were processed into olive oil – our first

extra virgin oil which is proudly used at home and in the cellar door. Earlier this year Malcolm and I

attended the Peaceful Gardens Organic Cooking School at Koonwarra (South Gippsland) and had a day of learning how to preserve fruit and vegetables. Having scanned the country for fowlers vacola jars and purchased the necessary preserving unit and other materials, we are very adept at using every bit of produce we grow. The pantry has been transformed and looks more like a “produce store”!! There are, preserved mandarines, apples and rhubarb, pickled limes, quince jams and a whole lot more. I take great delight in cooking these up and sharing the dishes with friends at home or incorporating them into my menu for the cellar door.

Guests Cellar Door at Kinloch

Last year we ran a very successful and innovative Guests Cellar Door segment on our vineyard property and we will do the same this year. Kinloch Wines will be hosts to four wine labels in the region, inviting them to showcase their varietal wines in a magnificent garden setting. This will happen on **Saturday 4th December from 11.00 am to 4.00pm**. As these four wineries do not have permanent cellar doors, this is a perfect



opportunity for you, the wine lover to come along and sample wines from Buller View, Mt Samaria, Ros Ritchie and St Winifred’s. More information will be posted on www.kinlochwines.com.au closer to the time.

Targa High Country

On November 5-7, Mansfield - Mt Buller will come alive with the brand new Targa High Country motoring event. This international tarmac rally will be run by event management group Octagon, also responsible for the acclaimed Targa Tasmania and Targa Wreast Point events. Targa High Country will consist of a street stage in Mansfield on the Friday evening followed by closed-road competition stages on the Saturday and Sunday to Mt Buller,

Jamieson, Eildon and the King Valley. The competition concept is drawn from international events including the Mille Miglia, the Coupe des Alpes and the Tour de Course, giving drivers the opportunity to experience the exciting and challenging roads in the Mansfield-Mt Buller region.

The official start and finish will be on Mt Buller. Targa High Country is a fantastic opportunity to combine a world-class motoring event with an escape to the beautiful Mansfield-Mt Buller area. With each leg of the event finishing with the thrilling Mt Buller Tourist Road, the Mt Buller Village is the perfect place to base yourself for the duration of the event. For more information visit www.targahighcountry.com.au

Vintage & Vineyard News 2010

It is interesting to look back on our 11th vintage which was completed at the end of March. The seasons appear to be four weeks earlier than those we experienced in the early years of the 00’s, whether this is a result of climate change or not who knows, but we do remember not so long ago when all our harvesting was conducted throughout April and some varieties as late as early May.

What is pleasing is that unlike the 09 vintage when conditions were very dry

and much of our crop suffered smoke damage as a result of the Feb 7 fires, the 2010 vintage appears to be a return to normality with moderate summer heat and levels of rainfall reaching long term averages. In fact we have experienced regular and substantial levels of rain since the spring of 09 commenced which has resulted in good flower set and berry development and a return to the varietal flavours we expect from a truly cool climate vineyard.

This pattern of rainfall has continued throughout all of autumn and that is unusual for this part of Victoria, which usually experiences a long dry autumn. So much rain has fallen that we reached the point where records show it to have been the wettest autumn since we were established in 1996.

We were certainly more fortunate than some local growers who lost large portions of their grape crops following the four days of solid rain that fell incessantly from the Friday 5th March till Monday 8th March. Grapes with thin skins were splitting and without the opportunity to dry out began to rot on the vines. How lucky were we to have completed harvest of all our Chardonnay grapes around lunch time on Friday 5th before the rain!

Following harvest the vines go into what is termed senescence when they begin to lose their leaves and the vineyard looks a jumble of sticks. However what few people realize is that this also is an important time for vine development. Activity is occurring it’s just that we do not see it. From this period of senescence through to spring, carbohydrates are translocating from the canes (sticks) back down and into



the roots of the vine where they are held in store ready to feed the new growth in spring time. It is therefore important to not

commence pruning (cutting off most of the sticks) until as late as practicable; otherwise you can deny the vine this important food store. This delay in pruning is not always adopted as the task of pruning is a long one and needs to be completed before the sap starts to run back into the new growth.

Vintage saw the first harvest of some recently planted varieties including Riesling, Sauvignon Blanc and Tempranillo. Needless to say we experienced great excitement with the realization of seeing the fruits of our labours over the last 3 to 4 years to get to this stage. With just a 'hatful' of Tempranillo we will only have a small non commercial release of this wine, however it promises more from the 2011 vintage when we will be able to market this wine properly. Our Sauvignon Blanc continues to be a successful variety from within our portfolio of wines and the 2010 vintage should prove no exception. From the small quantity of Riesling available we decided to make a 'Late Harvest Riesling and to follow next year with the straight varietal. Bottling of the Late Harvest Riesling occurs in the first week of July and judging by the sweet Apricot flavours at a pre-tasting, we anticipate this to be popular with our clients and will complement our growing range of table wines.

These new releases will bring our current range of wine styles to ten, all from our own grapes grown on site. Not bad for a very small producer with less than 10 acres of vines and who unlike the majority of wine producers sources very little amounts of grapes from other vineyards.

One of our latest releases that has captured our imagination (and our taste buds for the third time) is our 2009 'Limited Release' Wild Ferment Chardonnay.

Our two previous vintages (2003 and 2005) have each been a big hit with the discerning wine buyer. As previously reported in our newsletters this wine is fermented without commercial strain yeast being used with the consequential risk that the ferment stops prematurely and the wine has to be discarded. Here like centuries ago when wine was first discovered by accident, grape juice left to the open air captures air borne or 'wild yeast' that exists around bunches of grapes in the vineyard and around wine making equipment which then

strikes a primary ferment. When lucky enough to have the process work satisfactorily the result is a rare silky smooth yet complex and rich creamy wine. Do yourself a favour, just try one and see for yourself.

Other news around vintage and the vineyard has been the appointment of Michael Fisher last November for 3 days per week. Mike is learning about vineyard practices and is proving to be a great help both in the vineyard and other chores we give to him. We welcome him to Kinloch and look forward to his continuing support which has allowed us to get to lots of tasks that always seem to be left till another day. Hence it is pleasing to see the vineyard in great condition and can be left in the care of someone who displays a wide knowledge on many aspects of farm work, is a willing worker and who takes pride in making sure each job is done to a high standard.

Another appointment and welcome addition to our portfolio of winemakers is Ros Adams. Ros recently left her family owned winery 'Delatite' to start under her own label 'Ros Ritchie' and is proving again to be a fantastic wine maker. Ros is making our Late Harvest Riesling and our Tempranillo. We look forward to utilizing her many talents to continue to make our wines a much sought after brand.

Finally, I thought I should mention the current makeover occurring at the entrance to our property. Those of you who have recently visited our cellar door will have noticed the massive clearing of poplars and other unsightly debris in the creek bed on either side of our entrance. What a huge task this turned out to be. Followed by a large scale planting of native trees grasses and ferns we anticipate the entrance will in a few years be transformed into something more aesthetically pleasing. In addition a new boundary fence along the front perimeter of our property has replaced the fence that in parts was collapsing. New signage in a common theme is in the process of being installed with the first stage already in place which displays our name on a beautifully crafted rock wall. Our entrance has been widened and set back to allow large trucks to enter the property without taking out the side posts as they pass through and to stop stray cattle etc from entering the

property In addition a new cattle grid has been installed. All in all a significant investment to enhance the perception and first impression we convey to you, our customer. We hope you like it.

Malcolm

Pre-Melbourne Cup Luncheon - Book Now!

This annual event at Kinloch has been running since 2003 and this year we are proud to bring to you Blues singer and songwriter Luke R Davies with Chris Mangan

Luke and Chris bring high standards of musicianship and a great sense of fun when they perform. Both capable on several instruments and vocals, the duo is at home in the folk blues genre. They have played many gigs together and several festivals with their mix of Blues, folk and old time sounds. They use acoustic instruments Guitars, Bass, Harmonica, Mandolin, and Banjo they even get down and dirty with some Ukulele blues playing. Several of the instruments are home made by Davies and have a bizarre folk art look interesting bluesy tone. The duo play a blend of classic and obscure blues tunes in their show along with contemporary original Folk/Roots songs written by Davies that reflect Australian culture and landscapes. They aim to give the listener something to think about, something to laugh about and to get your feet moving.

Be entertained at Kinloch Wines on Monday 1st November from 11.45 am to 4.30 pm. Cost \$55 per head which includes a light lunch; wine and beverages at Cellar Door prices. Bookings and pre-payment are essential. Call Susan on 5777 3447.

Kinloch Wines Pty Ltd
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Cellar Door is open daily from 10.00 am to 4.00pm for wine tasting and sales; fine food is served on weekends and some public holidays only.

Group bookings by appointment.

Please call for operating times during the festive season.

