



# *Vinden Estate*

WINERY & VINEYARD

Pokolbin, Hunter Valley



## Members Spring Newsletter 2014

Vintage & Vineyard Report

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Invitation for Wine Club Members to the Annual Wine Release Function

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Members Only Back Block Shiraz & 2014 Releases

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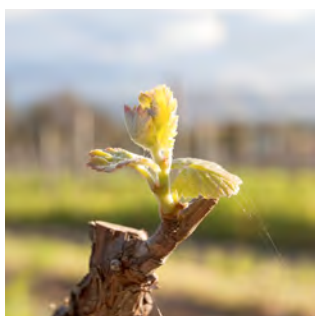
When to drink



## VINTAGE REPORT

The argument amongst the older Hunter vignerons is whether or not the 2014 Hunter Vintage is the best in 30 years or the best ever. Both the whites and reds (the reds in particular) are exceptional wines so put the 2014 year down in your diary as a great year for Hunter wines. However some of the whites including aromatic varieties such as the Semillon and Verdelho will be bottled over the next couple of months and you can form your own opinion.

The vintage was a bit earlier than usual due to good rain fall late in 2013 and then January and February were virtually dry which is most unusual. All of our grape varieties are exceptional this year. The Alicante Bouschet yield was down in volume and so only enough to make the sparkling. We will keep you posted as the chardonnay and Alicante Bouschet wines are bottled and released.



## Vineyard Report

2015 in the Hunter is shaping up for another wonderful year, after 5 months of drought we have had some welcome relief with over 50mm of rain in the past 3 days. This will be invaluable, providing good sub soil moisture for the vintage ahead and will assist the vines to shoot and grow with Bud burst starting last week in the Alicante Bouschet (see left photo from Monday 25/8)

Over the winter the vineyard was a hive of activity; this year we did a mix of spur and cane pruning to improve growth and vine health in the coming years (we typically spur prune). To ensure fruit quality is maintained/ improved, we have been hard at work improving the soil quality; gypsum was spread throughout the vineyard to help break up our clay soils to enhance root penetration, lime was spread to improve the balance of the acidity and alkalinity, manure was spread to return organic matter and cover crops were planted (2x clover, oats & rye) to fix nitrogen and potassium and other minerals back into the soil. See photo below, the Vineyard on Monday 25/8.





## MEMBERS EXCLUSIVE OFFER: 2009 BACK BLOCK SHIRAZ



We have in limited stocks, a new aged release 2009 Shiraz sourced exclusively from our back block, which initially will be available to members only. We hope to continue this new tradition annually.

The cost to members is \$40.00 per bottle and there is a limit of one case per member.

A great wine drinking magnificently at the moment however will age for at least another 2-3 years.

We have cellared and placed this aside to age exclusively for members and have been ageing this wine for this special release. Please Call Sandra at the Cellar Door to claim yours now.

## BISTRO VINDEN

The Bistro goes from strength to strength and of course you can check us out on Facebook or the website. The menus are updated seasonally and at the moment we have some great winter dishes including rabbit pie, a baked whit-lof, winter prawns or pork belly with an amazing rhubard relish. Come up and see us during the coming Spring months on Saturdays & Sundays and enjoy some Vinden Estate.

Angus our eldest has been working hard over the past 12-18 months to improve and expand the vegetable garden, building new and larger beds and has begun planting a fruit orchard (already over 30 trees). In time we aim to have the Bistro solely reliant on the Vegetable Garden. We are getting excited for the coming spring months already planting and sowing seeds for the Spring and Summer menus. (see photos below).

### MEMBERS ONLY SPECIAL

Remember there is 10% off the restaurant menu for wine club members and if it is your birthday month you are entitled to a free 3 course meal up to the value of \$70.00 provided you are accompanied by at least one other person and their spend is of equivalent value.

Please respond by email to this offer if you wish to be eligible or simply email us your birthday and month so we may record it on your club card, and send your confirmation and an invitation by return email.





## When to Drink

Some wine club members have missed the “When to Drink” feature of our newsletter so it returns this issue. In relation to some of the current vintages we have received comments as follows:

### Alicante Bouschet

- As you know we skipped some years with the Alicante Bouschet between making the still Rosé or the sparkling wine based on volumes yields.... available. This year as mentioned we will only be making the sparkling wine and accordingly, the only wine currently available is the 2013.
- 2013 Alicante Bouschet is slightly fruitier than the 2009 because of its youth, though will develop with age.
- 2009 Alicante Bouschet has only just sold out in the last 3 months, which is drinking excellently and has surprised me that for an unoaked wine with low alcohol and low tanins it is still drinking so remarkably well. Will not get any better however.
- The 2014 Sparkling Alicante Bouschet is due for bottling and release in October- November in time for this year's Wine Release Function.

### Semillon

- 2013 Semillon I personally think is as good as my favourites back in 1998 and 1999. Currently good drinking however I believe it will age for many years to come.
- 2014 Semillon is being bottled this week. However as mentioned early in the newsletter it is an exceptional wine and again will only improve with careful cellaring. Due for release September.

### Pinot Grigio

- 2013 Pinot Grigio – This is a lovely wine and has been very well received in the Cellar Door with the fruit having been sourced from Orange. Drink within the next 1-2 years. Unfortunately, we were not able to get the fruit quality this year so we will not be making a 2014 Pinot Grigio. If you like the 2013 numbers are dwindling so would suggest you get in quickly.

## When to Drink Con't.

### Verdelho

- The 2013 Verdelho is a beautiful wine and has been well received and is still drinking extremely well. Has potential for another couple of years.
- The 2014 Verdelho – again this is a product of potentially one of the best vintages ever out of the Hunter. The wine is delightful and will be released later this year.

### Chardonnay

- The 2007 Chardonnay is drinking beautifully and unfortunately I have none of it left. If you have any and it has been properly cellared drink now as I do not think it will get any better.
- For those of you lucky enough to have some of the 2011 Chardonnay it is drinking well at the moment and I personally think it is better than the 2007 vintage however open to argument. Either drink now or age over the next couple of years.
- The 2013 Chardonnay is being bottled this week and will be released early September.

### Merlot

- 2006 Merlot, I thought it would be past its best, however I opened a bottle with Angus our eldest last week and it was drinking beautifully, I would not wait any longer.
- 2009 Merlot, one of my favourite Merlots. Drink now as it will not get any better.
- 2012 Merlot was picked up from the Bottling line yesterday. It is available for members only at the moment. 2012 was a wet year, so it's going to be more of a drink sooner rather than age wine and again this will be released in the Cellar Door over the next week. Limited numbers (less than 70 cases).

### Shiraz

- 2011 Shiraz has been one of my favourites, a well balanced wine and is drinking beautifully at the moment. I think it will be at its peak in 2-3 years time.
- 2012 Shiraz – Was picked this up from the Bottling line yesterday. It is available for members only at the moment. I believe it will be as good as the 2011 if not better. It certainly has a lot of aging potential. Due for Cellar Door release over the next week.
- 2009 Basket Pressed Shiraz was the best Shiraz I believe we have ever made, it is drinking beautifully now and should have another 3-5 years potential bottling to go.
- 2009 back block Shiraz – as mentioned previously this is an exceptional wine in limited numbers and has been carefully cellared. We have done the hard yards for you in cellaring it and it is limited to one case per wine club member. My recommendation would be to get in early as it still has 3-5 years bottling potential.

### Late Harvest Semillon

- 2007 late harvest Semillon – we made a large quantity of this wine some time ago and as James Halliday said in his last review it seems to be one of the stickies that seems to get better with age. A delightful wine. Whilst we cannot compare it to a French Barsac it certainly has that sweet initial approach to the tongue and palate with a light acidic after taste. Certainly a great wine to finish a meal with. Lovely Light & Luscious.





## Homestead Accommodation

The homestead accommodation similarly has become increasingly popular, with some guests up to their fourth stay. 2014 has been our busiest year, for bookings you can check the availability of the homestead on line or via the Cellar Door. However, we do have a large number of bookings looking forward and in particular concert weekends sell out pretty quickly. If you are looking to visit the Hunter over the next 12 months please give it some early thought.

Again members receive a 10% discount on weekends and for midweek bookings pay for 2 nights and receive a third night free.

As you are aware, we can do a special lunch or dinner party for you in conjunction with your visitation either in the Bistro or as a Private Function in the house.

## Cellar Door & Winery Tours

The cellar door of course continues to open Wednesday to Sunday 10:00am- 5:00pm for your convenience. However, we are happy to let you know that we now offer guests the option of purchasing cheese plates & pate with our tastings. In addition we have just extended the terrace/ tasting area and have been renovating/ improving the cellar door over the last 12 months. The terrace is to be re-paved in the next month and the improvements will continue within the cellar door over the coming year to ensure we can offer you the best possible experience at Vinden Estate Wines.

The winery tours continue to be popular and are run each afternoon at 3.30pm. If you haven't done the winery tour or would like to bring friends and family up for a special outing perhaps in conjunction with a wine tasting and/or restaurant visitation please let Sandra know in advance.





## Wine Release Function: Saturday, 22nd November, 2014



RSVP 6 weeks prior - Saturday, 11th October, 2014.

The wine release function is on again and it is hard to believe we have now just completed our 17th vintage. Please put the date in your diary and if you would like to get in early, a response form is attached.

The line up this year will include:

- Live music.
- Hors d'oeuvres on arrival with the new release Sparkling Alicante Bouschet.
- A 5 course degustation lunch.
- Matching Vinden Estate wines including old and new releases.
- A white and red wine options game. Always much fun and keenly contested.
- Members one day Wine Specials.
- The cost this year will be \$130.00 per person (no increase for some years now).

Can be sent by post or emailed. The response form should be accompanied by a cheque in the amount of \$260.00 per couple or \$130.00 per single attendance. Alternatively, we accept Visa or Mastercard.

This is our favourite event of the year, we hope to see you there.





## 2014 Wine Release Function Attendance Confirmation

You can either fill out this attendance form or alternatively call Sandra at the cellar door on (02) 49987410 or 0419987410 to confirm your attendance. We are looking forward to your eager reply.

Yes, I would like to attend the Vinden Estate Wines 2014 Wine Release Degustation Lunch on Saturday 22 November 2014, (to arrive between 12.30 and 1.00pm) at a cost of \$130.00 per head and enclose cheque in favour of Vinden Estate Wines for the sum of \$ \_\_\_\_\_

Alternatively, I wish to pay by credit card.

Visa  
MasterCard

Name on Card: \_\_\_\_\_  
Card No \_\_\_\_\_  
Expiry Date: \_\_\_\_\_  
CCV: \_\_\_\_\_  
Amount: \_\_\_\_\_

Signature: \_\_\_\_\_

Please forward your reply to Vinden Estate Wines Pty Limited, 138 Gillards Road, Pokolbin. NSW. 2320. or [finewines@vindenestate.com.au](mailto:finewines@vindenestate.com.au).

Names of Guest(s): 1. \_\_\_\_\_  
2. \_\_\_\_\_  
3. \_\_\_\_\_  
4. \_\_\_\_\_  
5. \_\_\_\_\_  
6. \_\_\_\_\_  
7. \_\_\_\_\_  
8. \_\_\_\_\_  
9. \_\_\_\_\_  
10. \_\_\_\_\_

Address for correspondence:

\_\_\_\_\_  
\_\_\_\_\_

Phone No: (B) \_\_\_\_\_ (H) \_\_\_\_\_ M) \_\_\_\_\_

Email: \_\_\_\_\_

Change of address:

Old address \_\_\_\_\_  
\_\_\_\_\_



## Wine Serving Temperatures

A few years ago we let people know what we believe were the correct temperatures for serving wine. I am often staggered in restaurants how some wines are served so cold that the flavour does not come through and have even been given slightly chilled reds. Whilst it can be hard at times certainly the aromatic white wines need to be served slightly chilled rather than extremely cold. In our opinion, the best outcomes can be achieved as follows:

- Aromatic wines such as Semillon, Verdelho and Pinot Grigio - 8°C to 12°C
- Alicante Bousche - 12°C
- Late harvest Semillon - 8°C
- Red wine such as Merlot and Shiraz - 14°C to 17°C

## Thankyou for Your Ongoing Support

We look forward to seeing you in the Hunter in the near future and in particular those who can make it to this year's Wine Release Function. If you would like to order but can't get to the Cellar Door or the Wine Release Function or the Hunter in the short term, our current order form is attached or alternatively you may simply go on line or call Sandra in the cellar door.

Wishing you all the best for the remainder of the 2014 year.

Best wishes

Sandra and Guy and the Vinden Family.



The Alicante & Back Block Shiraz on Monday afternoon (25th August).



# Vinden Estate Wines

Stock List | Release Dates | Price List

**\*Fathers Day Special\* All case sales receive 2 bottles free.**

Phone: 02 4998 7410 Mobile: 0419 987 410

finewines@vindenestate.com.au

www.vindenestate.com.au

138 Gillards Road, Pokolbin NSW 2320

Sparkling & Alicante Bouschet	Cellar Door	Flexi. M.	Club Vinden Auto
2013 Sparkling Alicante Bousechet		SOLD OUT	
2014 Sparkling Alicante Bousechet Release October	\$35/Bottle	\$31.5	\$39.75
2009 Alicatnte Bouschet		SOLD OUT	
2013 Alicante Bouschet	\$22/Bottle	\$19.8	\$18.7
White Wine			
2013 Semillon		SOLD OUT	
2014 Semillon Release September	\$23/Bottle	\$20.7	\$19.55
2013 Semillon Sauvignon Blanc	\$23/Bottle	\$20.7	\$19.55
2014 Semillon Sauvignon Blanc Release September	\$23/Bottle	\$20.7	\$19.55
2013 Verdelho	\$23/Bottle	\$20.7	\$19.55
2014 Verdelho Release September	\$23/Bottle	\$20.7	\$19.55
2011 Chardonnay		SOLD OUT	
2013 Chardonnay Release September	\$25/Bottle	\$22.5	\$21.25
Red Wines			
2010 Merlot		SOLD OUT	
2012 Merlot	\$30/Bottle	\$27	\$25.5
2011 Shiraz		SOLD OUT	
2012 Shiraz New Release	\$30/Bottle	\$27	\$25.5
2009 Back Block Shiraz New Members Exclusive	N/A	\$40	\$40
2011 Clean Skin Shiraz	\$20/Bottle	\$18	\$17
		\$200/ Case (\$14.28/bottle)	
Dessert Styles			
2007 Late Harvest Semillon	\$24/Bottle	\$21.6	\$20.4
2008 Liquor Semillon	\$27/Bottle	\$24.3	\$22.95
Ring Sandra on 02 49 987 410 or 0419 987 410 to make an order or pre-order new releases. Alternatively email Sandra at finewines@vindenestate.com.au	D0mestic Freight- Local/Sydney - \$12.00 Country Vic/ Country NSW - \$30.00 Brisbane/ Melbourne/ACT - \$18.00 Qld- Nth of Townsville - \$34.00 WA : Perth City \$34.00 WA :Country \$62.00 SA/ Tasmania - \$42.t00 Nth Territory/Qld Country Qld - \$42.00		