

# Newsletter

**Mt. Charlie Winery**  
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## JANUARY 2010

### GRAPE GROWING

This season has been excellent for vine growth. The start of wine growth was relatively slow. Budburst was at the usual time but growth was slow due to cool weather associated with some rain. However at the beginning of November following a week of hot weather growth exploded. This was followed by 3 periods of rain which caused the growth to continue. During flowering, which was in some varieties 2 weeks prior to usually the weather was warm and the fruit set excellent. The only problem in the vineyard has been the making of extra work to keep the growth under control. The weather has been excellent except for one or two very hot days but as the period has been short lived there has been little damage to the berries. The only problem at present is predicting when veraison will occur. I expect that it will be earlier than the last two years and thus picking will start early. However the hope is that there will be warm, not hot days with cool night leading to a slow ripening season.

### WINES

At this time your wine stocks may be down so I have listed below the wines that are available. My chardonnays continue to do well at local

shows. Tempranillo has won the other red wine class at Kyneton show for two consecutive years and is an outstanding red wine. The vintages have been consistent and of a similar style. The 2006 has sold out but is replaced with an excellent 2007. My sauvignon blanc will never win a medal at wine shows as it is not in the style that judges prefer. However it has excellent flavours and people enjoy drinking it. The 2008 has almost been sold out and the 2009 is being bottled at present. I consider my Malbec as one of the best wines that I make. It also has received *recommended* from wine state Magazine but it is difficult to sell as it is an unfashionable drink. To encourage people to purchase it I am offering my 2006 Malbec for sale at a two bottle for one offer. Thus you can obtain two bottles at the winery for \$22 or alternatively 1 dozen by mail order for \$150 delivered free to Melbourne and local areas. *\$15 postage to other areas*

The following wines are soon to be bottled. Chardonnay 2009 which has excellent fruit and some oak, but not too much, treatment. Sauvignon blanc 2009 which is of a similar style to my previous sauvignon blancs. Tempranillo and Malbec 2008 will be bottled in April. In 2008 I had a good cropping year and it is likely that I will bottle my Shiraz and Merlot separately. I will also probably produce a Mount Charlie Red from Shiraz, Merlot and Cabernet. If you attend the open day you will have an opportunity to taste some of these from the barrel and your advice would be welcomed

**As well as the Open Day,  
Mount Charlie Winery is open on Wednesday, Saturday and Sunday from  
10 AM until 3 PM However always ring first (54286946) to confirm that I am  
present**

## CLOSURES

As you know all my wines are now sealed with Stelvin seals and I have been very happy with the results. However closing with Stelvin seals can leave the wine in a reductive state. This can be prevented in part with the white wines by adding somewhat less Sulphur Dioxide. I suggest that with red wines, not only mine but many others that are less than 3 years old it is a good idea to open your red wine up to 4 hours before drinking. In addition this is also one reason to use those nice decanters that you have as the act of pouring allows oxygen into the wine and opens it up. This is however a small inconvenience to pay for the avoidance of corked wines

## SPECIALS

I have available some magnums of Mount Charlie Chardonnay 2004 and Mount Charlie Shiraz Merlot 2004 . I have recently tasted both of these and they are excellent. For people who attend the open day or the picking day these are available for purchase at \$35/ bottle or 3 bottles for \$100.

Malbec 2006 is available at the winery with the offer of two bottles for the price of one \$22 or a dozen by mail order for \$150

## WINE CLUB or STANDING ORDERS

To those people with standing orders the price will be maintained at the present level. If you want any alteration in your order please let me know. Remember that there is a significant concession (about 25%) compared with the post release price and a further 11½% reduction for orders of 3 dozen or more. People who do not have standing orders can enrol at \$175/dozen or 3 dozen for \$450. The commitment is for 3 years and the wines would be:

Chardonnay 2009, 2010, 2011  
Shiraz merlot 2008, 2009, 2010  
Sauvignon blanc 2009 2010, 2011.  
Tempranillo 2007,2008,2009  
Malbec 2007, 2008, 2009

Wine is delivered about May/June or picked up at the Open Day.

## WINES AVAILABLE

	/bottle	/dozen
Sauvignon Blanc 2008	\$16	\$180
Chardonnay 2008	\$20	\$220
Shiraz Merlot 2007	\$20	\$220
Shiraz Merlot 2006	\$20	\$220
Tempranillo 2007	\$22	\$220
Malbec 2006	\$22	\$220

*Or at your standing order price. Bottle price is at winery Dozen price by mail order*

## FUTURE EVENTS

### GRAPE PICKING

#### EASTER SUNDAY APRIL 4 Midday till 4 PM

It is always difficult to determine early the day for grape picking. However I propose this date starting at midday and followed by a barbecue and wine tasting at about 4.00 p.m. Indicate if you will come. If people are away at Easter and would like to come picking please contact me as it may be possible to accommodate you

### OPEN DAYS

#### Sunday May 16 and one in September (date to be arranged)

An invitation is extended to all to attend a barbecue and wine tasting (old vintages) on these two days. On Sunday May 16 members with standing orders can pick up their orders at that time.

### BUDBURST

November - Exact date to be decided