

# Newsletter

**Mt. Charlie Winery**  
**228 Mt. Charlie Road,**  
**P.O. Box 277**  
**Riddells Creek. Victoria. 3431.**  
**Tel. 03-54286946 FAX 03 83440189**

## MARCH 2006

I hope that you are all well and are continuing to enjoy Mt. Charlie Wines. If at any time you find a major fault or problem, please let me know.

### **NEW RELEASES**

*2003 Mt. Charlie Shiraz Merlot with a little bit of cabernet.* This wine is about 45% Shiraz and 45% merlot with between 5 and 10% cabernet. It is not possible to be precise about the amounts as the Shiraz and Merlot are planted in the same rows and harvested and processed together. It was bottled in June after spending 2 years in oak. The wine has good fruit which has blended well with the American oak. The wine is in the lighter cool climate style with some peppery, spicy characteristics. It has a good balance of fruit and oak with a better tannin structure than previous years. The wine is already drinking well and will improve over the next 5 years.

*2004 Mt. Charlie Chardonnay.* Clean, lively grapefruit flavours balanced by elegant French oak. The wine has good length and a full mouth feel. This is an elegant fruit driven wine with a moderate amount of French oak. Excellent drinking by itself or with food (salmon or veal). The wine won a bronze medal at the Macedon Ranges Exhibition. Excellent drinking now and this will continue for the next 5 years.

*2005 Mt. Charlie Sauvignon Blanc.* A well made Sauvignon Blanc which is more reserved than the aggressive, vegetative New Zealand style. It is more in the style of the Loire Valley. Gooseberries to Lychee fruit on the Nose and Palate. It is an excellent wine to drink by itself on a hot summer's day or with Chinese or Thai meals.

*2004 Mt. Charlie Malbec.* The first vintage from this grape variety from vines that were 4 years old. It missed out on a Bronze medal by 1 point at the Macedon Ranges exhibition but at that

time the wine had been bottled for 8 days. It has now settled in the bottle and has become an excellent wine. The wine is fruit driven with flavours of ripe plums and blackberries balanced by the vanillian flavours from the new American oak, Good length with a firm tannin and acid finish. Excellent drinking already and it will improve and maintain its character for at least 7 years.

### WINES BEING MADE

The following wines are being made.

**CHARDONNAY 2005.** This wine is still in barrels but is close to being bottled. The wine has excellent fruit and structure. Together with a moderate amount of French oak will see a good wine result.

**SHIRAZ MERLOT 2004** This wine is being prepared for bottling and has good rich fruit balanced by American oak.

**SHIRAZ MERLOT 2005.** This wine is in several parcels which all share the same richness and ripeness of fruit. The final blending has not yet been decided.

**MALBEC 2005** Good Rich and ripe fruit. This should become a good wine.

**TEMPARANILLO 2005** The first vintage from 3 year old vines. This wine has outstanding characteristics and I believe will become an outstanding wine. It has the greatest richness and flavours of any red wine I have made.

In red wine making Mount Charlie has previously not had great success due to the fact that only a blend was made. I expect this to alter in the next 2 or 3 years with the quality of the present wines in barrels.

### **VINTAGE 2006**

This promises to be an outstanding vintage both in Quality and Quantity. The amount of grapes

and foliage throughout the vineyard are in an outstanding balance except for the most recent planting of Malbec. This cropped at an extraordinary rate with a crop I predict of about 8 tonnes to the acre. Grapes have been removed to give a more acceptable cropping level. The vineyard looks outstanding with no evidence of any fungal disease and no excessive stress. All varieties have undergone Verasion and there is extensive and deep colour development in all the red grapes. Nets are on and hopefully bird attack will be prevented. The season is by my assessment about 10 to 14 days ahead of the last 2 to 4 years which was ahead of the seasons when I first established the vineyard. This means that my picking will start in the second last week of March and finish at Easter.

#### GRAPE PICKING

For those who are interested there will be a grape picking day and barbecue on Saturday April 15. This is Easter Saturday. If people prefer it could be on APRIL 16 instead. If you have a preference please reply. I will organize as people wish and we could pick on both days.

Picking will start at midday and go through to about 4.00 p.m., when there will be a barbecue and tasting of previous vintages. You are welcome to come and bring your friends and family, but I would appreciate if you could let us know of your attendance.

#### OPEN DAY - SUNDAY JUNE 4

There will be a barbecue for members of the wine group starting at midday. The new releases will be available to be collected for those people with a standing order. ( I hope). You are invited to attend with family and friends but please return the attached form.

#### REGULAR OPENNING

The winery is open most Saturdays and Sundays for tasting from 11am till 3pm. However ring first to confirm . Leave your number and I will ring you back.

### RESULTS FOR WHITE WINES MADE AT MOUNT CHARLIE AT THE MACEDON RANGES EXHIBITION

#### Mount Charlie

Chardonnay	1999	Bronze 2003
	2000	Gold and Trophy 2002
	2001	Bronze 2002 & 2003
	2003	Silver 2004
	2004	Bronze 2005

#### Farrawells

Chardonnay	2001	Gold and Trophy 2003
	2003	Silver 2004
	2004	Bronze 2005

#### The Riddells Creek Winery

Chardonnay	2003	Silver 2004
	2004	Silver 2005
Riesling	2004	Gold 2004
	2005	Silver 2005

### WORLD'S LONGEST LUNCH - SUNDAY MARCH 19

The World's Longest Lunch (Macedon Ranges variety) will be held on Sunday March 19 at Campase House.(54272273). This may be the only Longest Lunch this year due to the Commonwealth Games and I expect it will be an outstanding day.

## MOUNT CHARLIE CONTACT

[www.mountcharlie.com.au](http://www.mountcharlie.com.au)

treforom@connexus.net.au

**Wines Available**

**Chardonnay 2004.**

\$200/DOZEN DELIVERED TO MELBOURNE

**Sauvignon Blanc 2005** - Still drinking well. Very popular at a number of restaurants and cafes in the region as an aperitif or an afternoon drink.

\$180/DOZEN DELIVERED TO MELBOURNE

SHIRAZ MERLOT 2003 \$200/DOZEN DELIVERED TO MELBOURNE

MALBEC 2004 \$200/DOZEN DELIVERED TO MELBOURNE

**Mixed Dozen** - \$200/DOZEN DELIVERED TO MELBOURNE

The price to members of the wine club (standing orders) is your subscription price which you previously paid for that year's release. This price in general is less than the above

NAME: .....

ADDRESS: .....  
.....

TELE.NO.: .....

EMAIL ADDRESS \_\_\_\_\_

I will be attending grape picking on Saturday April 15.  YES  NO  
Sunday April 16

I will be accompanied by  persons.

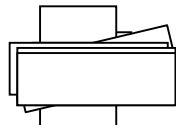
I will be attending the open day on Sunday June 4.  YES  NO

I will be accompanied by  persons.

**RETURN BY POST TO:** P.O. Box 277, Riddells Creek. Vic. 3431.

**BY FAX TO:** (03) 83440189

EMAIL TO treforum@connexus.net.au



Your standing order for 2006 is as follows.

	<u>Dozen</u>	<u>Cost</u>
2004 SHIRAZ MERLOT at \$150/dozen	<input type="text"/>	<input type="text"/>
2005 Chardonnay at \$150/dozen	<input type="text"/>	<input type="text"/>
2004 Malbec at \$150/ dozen	<input type="text"/>	<input type="text"/>
2006 Sauvignon Blanc at \$150/dozen	<input type="text"/>	<input type="text"/>

***PLEASE LET ME KNOW OF ANY CHANGE***  
Orders of 3 dozen are \$400

Your standing order for 2006 is as follows.

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2004 Shiraz Merlot at \$150/dozen	<input type="text"/>	<input type="text"/>
2005 Chardonnay at \$150/dozen	<input type="text"/>	<input type="text"/>
2004 Malbec at \$150/dozen	<input type="text"/>	<input type="text"/>
2006 Sauvignon Blancat \$150/dozen	<input type="text"/>	<input type="text"/>

***PLEASE LET ME KNOW OF ANY CHANGE***  
Orders of 3 dozen are \$400

Your standing order for 2006 is as follows.

	<u>Dozen</u>	<u>Cost</u>
2004 Shiraz Merlot at \$175/dozen	<input type="text"/>	<input type="text"/>
2005 Chardonnay at \$175/dozen	<input type="text"/>	<input type="text"/>
2004 Malbec at \$175 /dozen	<input type="text"/>	<input type="text"/>
2006 Sauvignon Blanc at \$175/dozen	<input type="text"/>	<input type="text"/>

***PLEASE LET ME KNOW OF ANY CHANGE***  
Orders of 3 dozen are \$450

**STANDING ORDER MEMBERS**

I would like to order the following wines.

		<u>No. of dozens</u>	<u>Cost</u>
Chardonnay 1999 at	\$150/dozen	<input type="text"/>	<input type="text"/>
Chardonnay 2001 at	\$150/dozen	<input type="text"/>	<input type="text"/>
Sauvignon Blanc 2001 at	\$150/dozen	<input type="text"/>	<input type="text"/>
	<u>TOTAL</u>	<input type="text"/>	<input type="text"/>

**3 DOZEN IS \$400**

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Chardonnay 1999 at	\$150/dozen	<input type="text"/>	<input type="text"/>
Chardonnay 2001 at	\$150/dozen	<input type="text"/>	<input type="text"/>
Sauvignon Blanc 2001 at	\$150/dozen	<input type="text"/>	<input type="text"/>
	<u>TOTAL</u>	<input type="text"/>	<input type="text"/>

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Chardonnay 1999 at	\$150/dozen	<input type="text"/>	<input type="text"/>
Chardonnay 2001 at	\$150/dozen	<input type="text"/>	<input type="text"/>
Sauvignon Blanc 2001 at	\$150/dozen	<input type="text"/>	<input type="text"/>
	<u>TOTAL</u>	<input type="text"/>	<input type="text"/>

**3 DOZEN IS \$400**

Your standing order for 2003 is as follows.

	<u>Dozen</u>	<u>Cost</u>
2001 Red at \$175/dozen	<input type="text"/>	<input type="text"/>
2002 Chardonnay at \$175/dozen	<input type="text"/>	<input type="text"/>

***PLEASE LET ME KNOW OF ANY CHANGE***

Your standing order for 2003 is as follows.

	<u>Dozen</u>	<u>Cost</u>
2001 Red at \$175/dozen	<input type="text"/>	<input type="text"/>
2002 Chardonnay at \$175/dozen	<input type="text"/>	<input type="text"/>

***PLEASE LET ME KNOW OF ANY CHANGE***

Your standing order for 2003 is as follows.

	<u>Dozen</u>	<u>Cost</u>
2001 Red at \$175/dozen	<input type="text"/>	<input type="text"/>
2002 Chardonnay at \$175/dozen	<input type="text"/>	<input type="text"/>

***PLEASE LET ME KNOW OF ANY CHANGE***

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		<u>No. of dozens</u>	<u>Cost</u>
Chardonnay 1999 at	\$175/dozen	<input type="text"/>	<input type="text"/>
Chardonnay 2001 at	\$175/dozen	<input type="text"/>	<input type="text"/>
Sauvignon Blanc 2001 at	\$175/dozen	<input type="text"/>	<input type="text"/>
	<u>TOTAL</u>	<input type="text"/>	<input type="text"/>

**3 DOZEN IS \$450**

**STANDING ORDER MEMBERS**

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		<u>No. of dozens</u>	<u>Cost</u>
Chardonnay 1999 at	\$175/dozen	<input type="text"/>	<input type="text"/>
Chardonnay 2001 at	\$175/dozen	<input type="text"/>	<input type="text"/>
Sauvignon Blanc 2001 at	\$175/dozen	<input type="text"/>	<input type="text"/>
	<u>TOTAL</u>	<input type="text"/>	<input type="text"/>

**3 DOZEN IS \$450**

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Chardonnay 1999 at	\$175/dozen	<input type="text"/>	<input type="text"/>
Chardonnay 2001 at	\$175/dozen	<input type="text"/>	<input type="text"/>
Sauvignon Blanc 2001 at	\$175/dozen	<input type="text"/>	<input type="text"/>
	<u>TOTAL</u>	<input type="text"/>	<input type="text"/>

**3 DOZEN IS \$450**

You normally have a standing order for sauvignon blanc. I am not releasing the 2002 sauvignon blanc as it is not up to standard. Three options exist.

- (a) Cancel the order for 2003
- (b) Deliver 2001 sauvignon blanc
- (c) Alter it to 2002 chardonnay.

PLEASE CIRCLE THE OPTION YOU WOULD PREFER.

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