



Dear

This would normally be our WINTER Newsletter, but 2018 has decided to delay winter for a month or so. Warm and VERY, VERY, DRY. As the local farmers say, "It eventually always rains in winter".

The crop is off and what a crop it was..... Lots of tons and a long dry end to March produced some beautiful flavours. We have made some different Rieslings that will be available in JULY and late AUGUST.

2018 MAGPIE HILL RIESLING: Our last vintage sold out in 48 hours after being named in Halliday's top 100 and awarded 99 points, the highest ever for a white wine. Another beauty! \$240 per 6 pack - release JULY 1. Pre-orders welcome.

2018 SINGLE VINEYARD RIESLING: Dry, crisp and delicious - \$260 per dozen. JULY 1 release

2018 NEW BLOCK RIESLING: Made the same way as the Magpie Hill but by an invitation Winemaker and with fruit from our new block \$180 per 6 pack - SEPT 1 Release.

2018 FORONGURUP DRINK NOW RIESLING: Dry, fruity and delightfully Riesling. \$200 per dozen. Release SEPT 1.

We still have some of Hilde's favourite afternoon tippie, **2017 SPARKLING RIESLING**

The REDS all look wonderful and continue our incredible run of good vintages.



THE VINEYARD

Justin and Duke are beginning to get itchy fingers as the leaves fall and pruning approaches. We continue to fine tune our pruning methods to help the vines produce something special and we will show you some of the results in a bottle later this year with **2018 ROSÉ** and a new, first ever BLEND of Cab and Shiraz, "**THE MORRISSEY**". The Riesling block has a big change of soil types and slowly we have developed pruning to suit. We hope the result will be a slow, steady improvement in flavours. Our Riesling is pruned to hide bunches from the sun to give clear, pure Riesling colour and flavour, while the reds are pruned to maximise air and sun exposure to add tannins, colour and flavour....chalk and cheese really. We will soon stock the vineyard with sheep again to control weeds and leave a clean, well fertilized vineyard that doesn't need weedicide. And left behind is a dense bed of clover that provides a continuous supply of Nitrogen that is always there when the vines need it. Have a warm (red) winter and think of Justin and Duke in the vineyard through rain (if only!), and sleet and wind and cold, pruning those beautiful vines to produce some more great wines in 2019.

THE FOX FOOT FETISH

(A true story)

Our caravanning friends had settled for the night
With a quick last look at the stars that looked so bright
They closed the door and went to bed and soon were sleeping sound.
Outside of course their footwear was neatly on the ground.



The morning dawned resplendent and a walk was the way to start
But one of Peter's thongs had decided to depart.
"It was there last night, I'm sure I left them side by side."
And mystery of the second no one could provide.

On their second night of slumber while the brilliant moonlight shone
They wakened in the morning to find the other thong had gone.
A search began to solve the mystery of the loss
And the vineyard was scoured by the visitors and the boss

And soon a thong was found.... it was from the missing pair
And then at last the second one right near the foxes' lair.
The foxes had retrieved the pair for reasons quite unknown
But the podiatric interest of the foxes sure had grown

Backpackers came to pick our fruit and camped out overnight
And woke up in the morning to a very puzzling sight.
The five neat pairs of shoes they left for all to see
Had quickly overnight reduced from ten to three.

The thefts went on and even Duke's Blundstone, size thirteen
Was found five hundred meters from where it last was seen.
It carries on still and foot wear goes missing overnight
And Blundstone wearing foxes have become a common sight.

The local rules are now in force and come as no surprise
That when you shoot a fox some night just check its feet for size
And if it is a Blundstone and size thirteen as well
Just drop it off at Duke's front gate; it's his, as sure as hell.

Duke





JULY ORDERS

We are happy to get early orders for **RIESLING** and **ROSÉ** and will process them when they are ready at the end of June /early July. We already hold orders for about a third of our **MAGPIE HILL RIESLING**, so if you are a Riesling fancier, it would be wise to order early. The **ROSÉ** should be available over summer, but we thought that last year and it ran out in October. We like to look after our Newsletter customers first and Freddie tries to contact as many people as she can. We hope our "NEW BLOCK" Riesling will be very similar to the Magpie Hill, so at \$10 a bottle less it is good buying.



HIP (H)OP AND A FALL (OUCH)

Duke's hip was replaced on April 26. Recovery was going well and the crutches had been discarded. On hearing that a fire had jumped the fence from a prescribed burn in our adjoining National Park and was now on our property, he leapt out of his chair and landed very ungracefully. A FALSE alarm that resulted in a couple of days in Albany Hospital. Thankfully all was OK except for too many opiates which caused nausea and dizzy bits - he's only having Panadol now!



BEST SMALL CELLAR DOOR

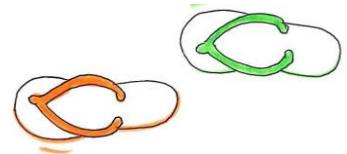
We work hard to make our Cellar Door a nice and friendly experience for our visitors and open 363 days a year, so we were delighted to be awarded BEST SMALL CELLAR DOOR (Great Southern) in Gourmet Traveller's "Australia's Best Cellar Door Awards 2018". The award was totally unexpected, but gratefully received.

(We might not be the best at the moment, as we are almost completely out of water and we are restricting toilet visits for EMERGENCIES ONLY!!! It is quite amazing that almost every visitor needs to use the toilets on arrival.)

THE WINES

The three **2016 REDS** are rare wines. They have a gentler aspect than we have ever seen before in the Great Southern. Intensely fragrant and with a long, gentle finish that shouts "Europe". They are selling well and the best wine store in Sydney has ordered them by the pallet for their traditional "cellaring" customers. Duke has put lots away in his cellar and says he will definitely live long enough for them to get close to their best....that is probably the best guide to the quality.

ROSE is the great growth wine in Australia and is driven by dry, crisp, clean styles that drink with or without food in summer (or winter). Our 2017 Vintage won **GOLD** at the West Australian Wine Show and was discovered by our Melbourne agent Simon Wills (a real Rosé buff). The result was a sell-out by the end of September 2017. We have not only made more of it in 2018, but have specifically pruned a separate block to get more, but smaller bunches with a slightly lower alcohol. The result is a beauty. To be released on JULY 1.



FREDDIE'S READY.....

.....to go on a well deserved holiday. She's off to France for a party.....and some other stuff too. You'll have to put up with the Duke answering the phones for about 3 weeks.

Regards,

Duke

Hilde

Freddie

Justin

