

LAKE MOODEMERE VINEYARDS

Rutherglen

WINTER 2010

Vineyard Report 2010

The ripening of the grapes was a lot more even this summer. Vintage 2010 started on time at the end of January with the Chardonnay which was of very good quality. The Riesling was picked in mid February, earlier than expected due to a milder summer. Normally we pick at 12.5 to 13 Baume but this year it was picked around 10.5 to 11 Baume. Once in the winery it progressed through the wine making process and into the bottle within four weeks so expect more intense floral characters on the palate.

At this stage everything was looking good for a fantastic vintage. The ripening was going along beautifully on the reds and we were expecting to have all the grapes harvested by the end of March. Alas, the Gods had other ideas. The long weekend in March we were hit with five inches of rain. The vines got confused and started growing leaves again instead of putting their energy into ripening the fruit. For a period of up to six weeks the grapes remained stagnant until the vines came to their senses and started putting sugar into the fruit again. We picked most of our reds near the end of April and finished off with the Durif in May.

Traditionally the last variety to be picked is the Biancone, but due to the delayed ripening of the red varieties the Biancone was picked along with the reds. Watch out for the 2010 Biancone, the second in the Concord Range, with 'spritz' and labelled Tiara to commemorate Tara's 21st Birthday.

Every year brings its own challenges but with careful management most can be overcome, and sometimes even turned to our advantage. Overall the 2010 vintage has been pleasing and the first of the wines, the Riesling, will be released before Christmas.

The photo shows me in the vineyard mid vintage after receiving five inches of rain, with the lush green grass growing between the rows. Most unusual for the tail end of summer!

Michael Chambers

Michael Chambers
Winemaker



"Wine is proof that God loves us & wants to see us happy." Ben Franklin

Oops.... Special Offer for Discovery Members Only

We have run out of labels for the 2005 Cabernet Merlot. We only have 30 cases of unlabelled wine left so be quick.

The 2005 Cabernet Merlot is a 50/50 blend of Cabernet Sauvignon and Merlot, though the character is Merlot driven. The aroma is fragrant with violets and strawberries. The spicy plum flavour is enhanced by berry characters, leading to a lasting soft earthy finish. The wine is aging well and growing in complexity. If cellared correctly it will continue to improve for another three to five years.

- \$145 per case for Discovery Members
- \$130 per case for 5 Year Members

2010 Moodemere Golf Masters followed by Moodemere Lunch & Presentation Sunday 10th October, Morning Tee Off

Come along and join in the fun of our 9 Hole Ambrose competition at the Corowa Golf Course. The option of 18 holes is available to all competitors. Enter your own team of four, individually or in pairs and we will form a team for you.



Greg Ferner:
Closest to the Pin 2009



David Sutherland: Longest
Men's Drive 2009



Sharon Sullivan: Longest Ladies
Drive, 2009



Sharon Sullivan, David Sutherland, Tim Colquhoun,
Belinda Chambers: 2009 Moodemere Masters

Prizes for the 2010 Moodemere Masters:

Winning Team, Longest Drive (Ladies & Men), & Closest to the Pin.

Cost: \$80 per person for golf and lunch with wine included.

Bookings are essential:

Phone 0260329449, or email wine@moodemerevines.com.au for a booking form.

The Great Lake Moodemere Hole in One

Hit with ease into Lake Moodemere to try your luck for a Hole in One and **WIN \$500 worth of WINE!**





LAKE MOODEMERE VINEYARDS

Rutherglen

Discovery Club

MEMBERSHIP BENEFITS

- Six or twelve bottles delivered to your door twice a year - Winter and Summer.
- No joining or annual fees.
- Total flexibility - you choose the wine you would like to receive.
- Wines 10% off all cellar door prices including special offers.
- LMV insures against breakages and theft
- FREE delivery to your door
- Newsletter with packs: winemaker notes and special events.

HOW TO ORDER

Phone: 02 6032 9449

Fax: 02 6032 7002

wine@moodemerewines.com.au

www.moodemerewines.com.au

Lake Moodemere Vineyards

PO Box 114

Rutherglen Victoria 3685

Or visit our Cellar Door at

McDonalds Road, Rutherglen

from Thursday to Monday

* Freight charges per case of 12 bottles. No charge for freight of two dozen or more. No charge for freight for Discovery Club members.

Victoria, Sydney, South Australia, Canberra \$15.00

Country NSW, Brisbane, Gold Coast \$18.00

Country QLD, Tasmania, Perth \$28.00

Country Western Australia \$40.00

Northern Territory \$50.00



Tasting Notes and Order Form

	Cellar Door	DiscoveryMember	QTY	\$
<ul style="list-style-type: none"> • 2006 Chardonnay Generous with peaches and melon, and hints of lovely French Oak. A creamy middle palate and toasty aromatics. 	\$18.00	\$16.20	<input type="text"/>	<input type="text"/>
<ul style="list-style-type: none"> • 2008 Riesling Zesty and youthful with mineral acidity and orange blossom aromatics. 	\$16.00	\$14.40	<input type="text"/>	<input type="text"/>
<ul style="list-style-type: none"> • 2007 Cabernet Sauvignon Luscious blackcurrant flavours combine with the ripe berry aroma. The lingering finish is softened by maturation in French Oak. 	\$18.00	\$16.20	<input type="text"/>	<input type="text"/>
<ul style="list-style-type: none"> • 2004 Shiraz Fragrant with plums, spice and white pepper. The depth of weight and colour create a richly textured wine with good length of palate. 	\$18.00	\$16.20	<input type="text"/>	<input type="text"/>
<ul style="list-style-type: none"> • CONCORD <i>2008 Shiraz & Cinsaut</i> A rich spicy shiraz blended with Cinsaut to create a lighter, softer, more aromatic character. The nose is perfumed with a subtle hint of cloves, and the palate is supple with the mellow flavours of winter fruits. 	\$26.00	\$23.40	<input type="text"/>	<input type="text"/>
<ul style="list-style-type: none"> • 2006 Late Harvest Biancone An Italian style wine, rich in flavour and light in weight. Luscious tropical flavours combine with a ripe peach aroma. A beautifully refreshing yet decadent wine. 	\$16.00	\$14.40	<input type="text"/>	<input type="text"/>
<ul style="list-style-type: none"> • Moodemere Muscat Patience has ensured our Muscat is full of warm rich Rutherglen flavour. Relax and enjoy! 	\$28.00	\$25.20	<input type="text"/>	<input type="text"/>

*Cellar Specials per dozen

• 2006 Late Harvest Biancone	\$130.00	\$117.00	<input type="text"/>	<input type="text"/>
• 2007 Cabernet Sauvignon	\$145.00	\$130.00	<input type="text"/>	<input type="text"/>

Discovery Members Only

<i>2005 Cabernet Merlot (unlabelled)</i>	\$145.00	\$130.00	<input type="text"/>	<input type="text"/>
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(5yr Members)

YES, I WOULD LIKE TO BECOME A DISCOVERY CLUB MEMBER SUB TOTAL

I AM DISCOVERY CLUB MEMBER - No. PLUS FREIGHT (no freight for Discovery Club Members)

TOTAL

TITLE: MS MRS MR

FIRST NAME SURNAME

DELIVERY ADDRESS

STATE POSTCODE

DELIVERY INSTRUCTIONS

PH (BH) PH (AH)

EMAIL

CHEQUE ENCLOSED - PLEASE MAKE ALL CHEQUES PAYABLE TO: LAKE MOODEMERE VINEYARDS OR PLEASE CHARGE MY CREDIT CARD VISA MASTERCARD EXPIRY /

CARD NO.

BPay details available on request

This wine has not been purchased for resale by a licensed person or their representative

This wine has been purchased by a person over the age of 18 years.

Signature