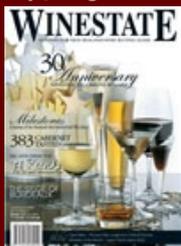


# WINESTATE

AUSTRALIA & NEW ZEALAND WINE BUYING GUIDE

Winestate Newsletter - 11 September 2008

July / August 2008



[Subscribe](#) now to Winestate Magazine

Home Winemaster



[Home Winemaster 2008](#) Trial Edition\* is now available for download from the Winestate site. Some of the features are:

- View a selection of the Winestate Tasting Notes easily on your home PC.
- Easily view and organise your wines.
- Quickly add new wines to your cellar.
- Restock your cellar using the wine details previously entered.
- Rate the wines that you drink.
- Colour code your wines for viewing optimal drinking.
- Set default values to be used when adding new wines.
- Export wines to a variety of popular formats.
- Powerful grid for flexible searching.
- Save common searches
- Search the Tasting Notes based on selectable criteria.
- Add wines in the Tasting Notes to your cellar.

You are receiving the Winestate Newsletter after giving your consent to have your email address added to our mailing list. If you wish to unsubscribe, the instructions are available at the bottom of this newsletter.



## Yarra Burn releases two new sparkling wines

It is with excitement that we introduce two outstanding sparkling wines from Yarra Burn. The Premium Cuvee Brut & Premium Cuvee Rosé now accompany the classic Vintage duo.

Yarra Burn this year celebrates thirty years of sophisticated and expressive cool climate winemaking.

In the early 1970's, David and Christine Fyffe took a calculated risk and planted a small vineyard at Yarra Junction. After several years of persistence and some experimentation, the first wine was released in 1978.

Five years later, David pioneered sparkling wine from this region, releasing a classic Pinot Noir sparkling from deliciously complex, Yarra Valley fruit. Its quality was evident, as it was Australia's most expensive sparkling wine in 1983.

The Yarra Valley is Victoria's oldest wine region and is now recognised as one of Australia's most celebrated cool climates. Cooler than Bordeaux, and slightly warmer than Burgundy, the Upper Yarra is capable of producing some of Australia's most sought-after sparkling wines.

"It's been an exciting year for Yarra Burn both with our 30th birthday celebrations and now the introduction of two new Premium Cuvees. Yarra Burn can now offer an extended, exceptional range of premium sparkling wines for the coming season and beyond." says winemaker Mark O'Callaghan.

## YARRA BURN PREMIUM CUVEE BRUT – RRP \$19.95

The new Premium Cuvee Brut consists of Pinot Noir, Chardonnay and Pinot Meunier fruit sourced from select vineyards sites, ensuring elegance of structure and longevity. Coupled with extended maturation on yeast lees, this wine displays heightened depth & complexity, showing lifted citrus and white stone fruit characters complimented with nuances of toast and mushroom. A brilliant wine for any sophisticated celebration.

## YARRA BURN PREMIUM CUVEE ROSE – RRP \$19.95

The Premium Cuvee Rose is also a blend of Pinot Noir, Chardonnay and Pinot Meunier grapes. The fruit has been gently pressed to ensure minimal extraction of phenolics. As a Rosé wine, particular attention is given to the selection of Pinot Noir with more overt red berry fruit characters, ensuring its stylistic difference from the white Premium Cuvee Brut. Each parcel of juice is further fined to guarantee structural elegance, creating a wine showing hints of strawberry and subtle truffle nuances with a creamy finish. An ideal wine for beautiful occasions.

## Be the first to taste award winning Swan Valley wines

The annual Swan Valley Wine Show Public Showcase will again be held at Houghton Winery in the Swan Valley on Sunday September 21st 2008.

The Swan Valley Wine Show is run by the Swan Valley & Regional Winemakers' Association (SVRWA) and is a leading event for the judging of wines in Perth.

- Print out individual wines or a range of wines in your cellar.

\* The trial edition is limited to 30 entries in the cellar section and several past issues of the Winestate Tasting Notes.

Registration and subscriptions for the software can be taken out from the Winestate web site.

Winemaker Matt Bowness from Sittella commented about this year's vintage and says, "The 2008 Vintage provided us with excellent growing conditions. Yields were good and the quality of fruit was excellent. Hot conditions near the end of the growing season ensured optimal ripeness, with aromatic whites being the stand-out wines at this early stage. Reds seem to be of excellent quality, with rich and ripe fruit character, Shiraz the stand-out variety, yet again. Across the board, the 2008 vintage should produce some excellent wines with varietal expression and ripe Swan Valley characters."

This year's judging panel is led by Dorham Mann (Chairman of Judges), Alan Dineen from the Chateau Guildford & Tony Devitt from Ashbrook Wines.

Visitors to this showcase can be among the first to taste award winning wines from the 2008 Swan Valley Wine Show and take the opportunity to discuss the wines with the producers.

"Being a part of the Swan Valley Wine Show is a great opportunity for us, as winemakers, to 'benchmark' our wines against of our peers within the Swan Region. As with any regional wine show, to have wines judged against others grown and produced in the same area, provides the most accurate assessment of quality" said Mr Bowness.

He went on to say " Winning 'best table wine producer' and 'best overall exhibitor' at last year's show, has significantly improved our reputation as a modern producer of quality wines, within the Swan region. Whilst our restaurant has had much of the lime-light in recent times, it is now very satisfying that our wines stand-up in their own right, and consumers now visit us to taste and buy our wines. The Swan Valley Regional Wine Show, is an important date in our calendar, and we look forward to being involved again this year."

Tickets are available now for \$15 pre-booked from the Swan Valley Visitor Centre or \$20 at the door, price includes a souvenir- Swan Valley wine glass.

For more information, please visit [www.swanvalley.com.au](http://www.swanvalley.com.au) or contact the Swan Valley Region Visitor Centre on (08) 9379 9400 or [visitorcentre@swan.wa.gov.au](mailto:visitorcentre@swan.wa.gov.au).

### Your access to Australia's best wine and food experiences September 2008

The [VisitVineyards.com](http://VisitVineyards.com) membership program launches this week and will enable wine and food explorers to take their regional travel to a whole new level. As Australia's most comprehensive guide to regional wine, food and travel, VisitVineyards.com has focused on Victoria's iconic Mornington Peninsula for the first phase of its membership program.

For an introductory price of A\$49, the annual membership program has been carefully developed to cater to the needs of today's food and wine traveller, providing them with unique, behind-the-scenes experiences and inside views of a diverse range of food, wine and related lifestyle travel providers.

Founder and CEO of VisitVineyards.com Robyn Lewis says "Our membership program is about offering people exclusive, memorable experiences they can't access during a standard regional visit. We connect them directly with producers – some well known and others 'hidden gems' – so they can uncover the colour, flavour and secrets of each place they're visiting."

The Mornington Peninsula has overwhelmingly supported this program with more than 70 businesses already involved, from wineries, breweries, restaurants and food producers, to art galleries, spas and accommodation providers.

Food and wine experiences available exclusively to VisitVineyards.com Members include:

- Wine flights of chardonnay or pinot noir with lunch or dinner at **Montalto Vineyard and Olive Grove**
- Behind-the-scenes tours of the winery and cellar door by the winemakers at **Stonier Wines**
- Priority booking, including a special VisitVineyards.com discount, for **Paradigm Hill's** 'A springtime celebration of new wine releases' event at held at **Vines of Red Hill** in November
- Sampling of beer, bread and olives produced on site at **Hickinbotham of Dromana**
- Tastings and take-away treats from the award-winning **Mornington Peninsula Chocolates**

Exclusive accommodation and leisure offers for VisitVineyards.com members include:

- A local wine, cheese and bread platter on arrival at **Easton Grey Luxury Bed & Breakfast**
- Access to the thermal pools with any spa treatment at **Peninsula Hot Springs**

VisitVineyards.com members will also receive the latest news from the 'inside' via exclusive access to product reviews, news and recommendations by industry experts, such as renowned restaurant and food reviewer John Lethlean and wine writers Jane Faulkner and Jim Chatto. Members can also share their experiences and form their own food and wine networks via the VisitVineyards.com community forum.

Opened in June 2008, VisitVineyards.com has brought together wine, food and travel providers across every Australian region and is connecting them to a large and growing number of subscribers. The site now has an advanced search feature which enables visitors to select exactly what they want from more than 30,000 listings of wine, food and related lifestyle travel experiences in every Australian wine and food region, so they can tailor their own itineraries and be assured they will enjoy the best experiences on their travels.

© Winestate Magazine 2008  
81 King William Rd  
Unley 5061  
South Australia