

Pindarie Highlights

- 2009 Vintage
- Sustainability & Soils - Wendy invited to speak at Wine Industry Seminar
- Cellar Door Construction
- Success in China
- Release of our first white "Traminer Reisling"

2009 Vintage

The end of veraison coincided with the start of the extended heatwave where many wineries experienced lower crops. Despite this, 2009 will be a vintage of quality as we were able to select the best parcels for our wines.

"Sustainability & soils"

After three dry years we are having an exceptional winter with ongoing rains and the property is lush with green feed. Lambing has been ideal. Our plan to mulch the vineyards over the next 5 years to assist soil health is underway. Tony was laying pipes in a trench for cellar door some weeks ago and here is a photo of what we call premium vineyard dirt. Not only does Coonawarra have "Terra Rossa" soils, so do we and lots of it! As Pindarie is known for its sustainability in land practices and extensive revegetation, Wendy was invited to speak at a Wine Industry Seminar with Max Allen (wine writer) in July. We could easily be organic but don't feel the need to certify.



Cellar Door Progress

We are almost there! The floors, roof and toilet block are all in and Tony is working hard to finish the painting in time for Penny Wong and entourage visiting for a wastewater recycling scheme launch at the end of August. Soon Tony will start slating the verandah. The native gardens are loving the rains and we look forward to an abundant spring. Opening is scheduled for March 2010. We will keep you posted.

China trade show, Guangzhou

In July we took a trip to China, visiting the Guangzhou wine trade show with our Chinese distributor. A great time and wonderful food, although they eat anything that moves. We were taken by surprise with the "poster size" on display when we arrived as we were expecting our photos in a brochure not the shop window! Language was a barrier but with wonderful young interpreters it was a wonderful experience for all. A great opportunity exists for premium wine now with markets opening up across China.



Royal Adelaide Show & Hyatt Wine Trail

If you are in Adelaide from **September 4-12th**, come and say hello as we will be exhibiting at the **Royal Show**, Booth B23 in the Goyder Pavilion, Or on **August 30th** for the Hyatt wine trail day at the **Hyatt Regency** on North Tce, from 11am-6pm.



Kids Corner

"Straw makes a great play area"

Next month when the straw goes out in the vineyard the children and their friends will miss the fun they have had for 6 months playing on the bales. Fortunately there will be more next season.



2009 Traminer Riesling Adelaide Hills

Due to the hot summer, the Barossa was not an ideal region for seeking out these white varieties so we went to the Adelaide Hills and were able to secure the same patch each year for consistency. Our first white is a cracker and here is how Jamo (our winemaker) describes it.....

"Pale green in colour, Intense rose petals and florals dominates the aromas, very fresh and lively. There is underlying hints of citrus and lemons. The wine explodes in the mouth with lemony/limey flavours and crisp acidity. The mouth feel is very generous and absolutely delicious".



New Release red wines

The 2008 Bar Rossa Mediterranean blend was released in May and is an absolutely delicious blend – possibly our best vintage yet. Can't wait for the 2008 Shiraz to be released (early next year). We've had a terrific response from recent trade shows interstate. The Black Hinge has been a huge success with demand far exceeding supply. Customers now have to wait until 2010 for the next release of the 2008 vintage reserves. Not only will there be the Black Hinge Shiraz but also Tempranillo and a Cabernet Sauvignon from the very best rows.