

All Wine Club orders
for delivery in
December will receive
a bonus bottle of
Sparkling Pinot (rrp
\$32.00) as a special
Christmas treat

POOLEY WINES

Welcome to our Newsletter

We regret the delay in producing our first Wine Club newsletter, but we have found so many interesting topics to cover as well as being extremely busy with a very successful harvest, developing a new distribution market, as well as winning the odd award or two.... but there is more.....!

Belmont and Cooyinda Vale Vineyards

The 2008 vintage has been a very successful one. A great spring and summer season saw the vineyards double their yield in all grape varieties.

<i>Riesling</i>	<i>17 tonnes</i>	<i>Cabernet</i>	<i>2 tonnes</i>
<i>Pinot Noir</i>	<i>24 tonnes</i>	<i>Pinot Grigio</i>	<i>8 tonnes</i>
<i>Merlot</i>	<i>1 tonne</i>		

A total yield of 52 tonnes

As an added bonus - not only was the quantity abundant, but the quality is *fantastic!*

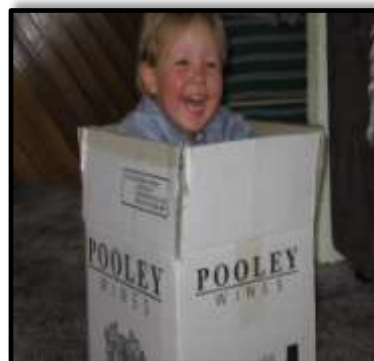
Distribution outlets – New South Wales and Tasmania

Pooley Wines have appointed a new Distributor in Sydney. We have been delighted at his progress in securing us a place on the Wine List of some of the top Sydney restaurants. If we are permitted to 'drop names' – then we were thrilled when Tetsuya (recognized as one of the top 10 restaurants in the world, and a consistent winner of the Sydney Morning Herald Good Food Guide Award for Restaurant of the Year) purchased our 06 Butchers Hill Pinot Noir.

Here in Tassie, Domaine Wine Shippers have taken over the distribution of our wine for the State, and it is extremely pleasing for us to see our product back on restaurant wine lists and bottle shop shelves.

In September, Matt Pooley joined several other Tasmanian producers to take 'Tasmania Unbottled' on a travelling road show to Sydney and Brisbane. We are now beginning to see the interest developing in those States not only in restaurants/wine bars and bottle shops, but also from individuals keen to explore the delights of the Tasmanian Cool Climate wines.

Shelley Pooley (Matt's wife) recently joined the team. The Cellar Door at Belmont vineyard is always a popular venue for locals and tourists alike and Shelley has taken over the role of maintaining and developing the Cellar Door sales with Group Wine Tastings and bottle sales. We have had many requests to establish a Wine Club, and this has now been done, with Shelley ensuring that this new venture runs smoothly. For those new members of the Wine Club – we welcome you, and hope that you are enjoying your selections.



Oliver is always keen to help Mum (Shelley) pack the wine orders!!

Being a Cellar Door Wine Club member attracts no joining fee, and no obligation - New Wine Club members will receive a 10% discount off recommended Cellar Door prices, plus a specially reduced freight cost of \$10 to anywhere in Australia. There are a variety of wine selections to be made, which can also be tailored, dependent upon stock availability, to meet your preferences. As part of our thanks for joining, you will also be a part of our Loyalty Club, and for every \$600 you spend, we will send you a special gift. Additional advantages are that you will be the first to be offered the new wines as they are released and special reduced prices for end-of-stock lines.

For further details of the Wine Club, please contact Shelley at 03 6260 2895, email- pooley.wines@bigpond.com, or head to our website for club details, or a glimpse of what is on offer – www.pooleywines.com.au



With Christmas fast approaching, now is the perfect time to join the Wine Club and receive a special bonus bottle of Sparkling Pinot Noir. We all have our own reasons to celebrate – and so being a member of the Cellar Door Wine Club we can make sure you have the right collection of wines on hand when it's time to say 'cheers', congratulations, or simply 'thank you'.

Which Wines to Choose

Traditionally red wines can be used for poultry, beef, veal, ham, pasta, lamb and pork, but which style will complement the meal? An easy rule of thumb a light bodied wine would be perfect with lighter foods, and a full bodied wine with heartier flavourful dishes, for example, a Riesling would complement strong cheese, pork, poultry and seafood. Our new 2008 Pinot Grigio is perfect for summer drinking – chilled, light bodied – delicious – going equally well with a dressed green salad, prawns or other shellfish, or just quaffing whilst relaxing on the deck.

A Cabernet Sauvignon, or a Merlot would suit a dish of beef, lamb or pasta, or a lighter Pinot Noir would be an excellent choice.

Wine Review – 2006 Butchers Hill Pinot Noir

Region – Coal Valley Richmond – 'Belmont Vineyard'

Awards – Bronze medal – Rutherglen Wine Show.

This is a new release wine that is bright and lively. It is darker in colour with rich cherry, plum aromas and a smooth soft finish. Best Drinking now until 2010. Match this with BBQ Duck Breast, with a side condiment of sour cherry chutney and a fresh green salad.

The Butchers Hill vines were planted in 2003 and have yielded good crops. The '06 Pinot was the first wine produced from these vines and we have been pleased with the quality. We are confident that these vines will produce consistently good vintages ensuring their place in the red wine market.

Wine Report

Five wines were entered in the Rutherglen Wine Show and we walked away with five medals.

Gold – 2007 Coal River Riesling

Judges comments – *'top wine showing good balance, finesse and light acidity'*

Silver – 2007 Late Harvest Riesling

Bronze – 2008 Pinot Grigio

Bronze – 2006 Coal Valley Pinot Noir

Bronze – 2006 Butchers Hill Pinot Noir

James Halliday in his latest edition of 'Wine Companion' awarded Pooley Wines a five-star rating with two wines rating 94 points or above:

- 2007 Coal River Late Harvest Riesling – 95/100 and rated in the 'Best of Sweet Wines' section.
- 2007 Nellies Nest Riesling 94/100 – a great buy at just \$18.00 a bottle.



Wine Club Specials –

2003 Nellies Nest Pinot Noir at just \$15.00 per bottle

The 2007 Coal River Late Harvest Riesling was recently chosen to represent Australia in the 'Tri Nations Challenge' and competed with wines from South Africa and New Zealand.

HOW TO ORDER

PO Box 204
Richmond Tasmania 7025

Phone/Fax – 03 6260 2895
Email – pooley.wines@bigpond.com

RECIPE OF THE MONTH

This is a great Summer recipe and to drink with it try the 2008 Coal River Pinot Grigio

TARTINA OF ANCHOVIE, TUNA, ROAST GARLIC AND BUTTER LETTUCE

Ingredients

4 or 5 whole bulbs of garlic	1 or 2 baguettes
4-5 tbsp of extra-virgin olive oil	Torn butter lettuce leaves
Flaky tinned tuna	Anchovy fillets
Salt and pepper	Chives

Method

First make the roast garlic by placing 4 or 5 whole bulbs on an oven tray and roasting them in a pre-heated 180 degrees oven for 20 minutes or until soft. Cut each bulb in half and squeeze the garlic out into a bowl. Mix well with 4-5 tbsp of extra-virgin olive oil and season with salt and pepper to taste.

Cut four 2cm– thick slices from a baguette on an acute angle. Brush each with extra-virgin olive oil and place under the grill to toast a little.

Next, build the tartina, first by spreading on a base of roast garlic puree, then torn butter lettuce leaves, then flaky tinned tuna, and last, 3-4 anchovy fillets on each.

To finish, finely chop some chives and sprinkle over the lot.

Enjoy!!