



Newsletter #11 – Spring 2011

As Spring weather approaches, Pooley Wines look forward to the new season. We are excited about greeting tourists and locals at the Cellar door to sample our new release wines. Our Cellar door is open 7 days a week and our Spring/Summer opening times are 10:00am-5:00pm. We will be offering great wine deals as well as new gift lines in our cellar door. Our new 2011 wine releases complement our gourmet local cheese plates beautifully. Or you may just want to have a great coffee, sit back and enjoy the view after a long drive.

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On September 25th we are hosting a Spring Lunch and Jazz afternoon at our Belmont Vineyard. Tickets are just \$40.00, which includes a lovely lunch by Olive Tree and two hours of Jazz music by local band Thylaswing. Tickets are selling fast. Bookings are essential. Just call the office on 6260-2895 to reserve your place for this fun afternoon.

Congratulations to Cristian and Mainiti Fuenzalida on winning our August draw in the Cellar Door! We look forward to sending you six bottles to enjoy.

IN THE VINEYARD

Following winter pruning and tying down the vines, Spring is an exciting time in the vineyard, as we watch the new growth emerge. The newly planted Chardonnay and Pinot Noir planted at Richmond are growing nicely and you will see real growth over the summer months as the vine guards are removed.

At Coinda Vale, our Campania vineyard, under-vine mulching has been completed. However the wet winter has restricted the planting of inter-row crops. The rain really drives home the fact that we really are farmers and the weather we can't control. We need to work with Mother Nature and not against it!!!

THE RIESLING TASTE PROFILE

Riesling comes in more "flavours" than any other wine. Some are "bone dry" with no discernible sweetness. Others are "medium dry" with a hint of sweetness, or "medium sweet", and some are quite simply "sweet".

The natural grape sugar left in the wine is just one of the factors defining the taste. The natural acid and pH offset the sugar, and the interaction of these elements ultimately determines what you will taste.

Unfortunately, many consumers still think "Riesling = sweet", and many Riesling producers don't give much information on their labels to help consumers know what taste to expect from a particular bottle. This confusion led to the development of the International Riesling Foundation (IRF) developing a voluntary Riesling Taste Profile with recommended guidelines for winemakers and graphic design, which Pooley Wines has adopted over the last year and now apply to all our 2011 Riesling wine labels. It looks like this



It aims to increase awareness, understanding and sales of Riesling. For more details, see www.drinkriesling.com/

THE WINES

A couple of mouth watering and long awaited brand new releases ...

2011 Margaret Pooley Tribute Riesling

Naturally fresh intense floral and citrus aromas enhance a long and finely structured flinty palate. The purity of this fruit driven style of wine with its good acid balance will reward patient and careful cellaring. A very limited quantity produced in exceptional vintages.

Drink now until 2021

Price ... **\$40.00**

2011 Coal River Late Harvest Riesling

This exceptional Riesling has lifted and punchy floral aromas, with guava, kiwi fruit and green apple skin characters. The palate is smooth with lovely sweetness, hints of toasted hazelnuts, lime rind, honey blossom, lavender and a clear crisp finish of good length. The grapes were left on the vine longer than normal to concentrate the fruit flavours and were hand picked to ensure optimal quality.

Drink now until 2016

Price ... **\$35.00** (500ml)

WINE CLUB

If you enjoy our Premium wines delivered to your door three times a year then maybe your friends would too. When you refer a friend, we would like to thank you with a choice of three gifts, each valued at \$100. Yours absolutely FREE. Simply refer a friend today, choose a gift, and then wait for your goodies to arrive. *(Conditions apply.)*

For more details go to our website www.pooleywines.com.au.

DID YOU KNOW ... ?

Pooley Wines have refurbished our beautiful barn area of the historic stables and coach house at our Belmont vineyard. It is the perfect venue for your upcoming birthday or office Christmas function. There is a private area, with tables, chairs, outdoor heaters, market umbrellas and a view over the Richmond Township. Either self-cater or BBQ facilities are available on request. Why not include a fun Wine Tasting? There are a number of different wine tasting options available.

For more details and pricing please contact the office on 6260-2895 and ask for Shelley or Sarah, or send an email enquiry to enquiries@pooleywines.com.au.

SPRING SPECIAL

Come and visit us at the Cellar Door, purchase a dozen Pooley wines and we will give you a free bottle to take and enjoy *(Family Reserve and Older Vintages excluded)*. *(Conditions apply.)*

Remember to book for the Jazz Lunch on 25th September. We look forward to seeing you there.

Until next time

The Pooley Family

Website: www.pooleywines.com.au