



# POOLEY WINES

**Howto Order:**

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## Newsletter #7 – Autumn 2010

Welcome to the Autumn Edition of our newsletter. Currently we are in the middle of what is looking like a terrific vintage in 2010. Following a long warm summer, the nets are now being removed and the pickers have moved in. Reports are that this vintage is looking fabulous. Yields may be a little lower than earlier predicted but flavours are excellent. It looks as though the old block at Campania will once again make our Family Reserve Range.

At Richmond, we are well on the way with the establishment of the new vineyard. Planting looks set for the Spring. Recently the old barn was restored and has already hosted a Jazz concert, surprise Birthday party, Open Vineyards weekend, a trade lunch and vertical wine tasting. Call the number above if you would like to book the barn for your next function.

### FROM THE CEO

Thank you to everyone who has called in to meet us and taste the full range of wines at our cellar door in Richmond. We love meeting so many of you and enjoy sharing your wine experiences and so many great stories. The Tasmanian wine industry is at odds with the mainland wine producing areas and the strong demand for our wines are created by your support at the Cellar door, Bottle Shops, and Restaurants. We say a big thank you for this. Keep enjoying Pooley Wine!!!

### WINE CLUB NEWS:

Our Autumn special is now available for ordering until May 30th 2010. So take advantage of this offer:

**1 Dozen 2008 Coal River Riesling – \$199.00 (RRP \$288.00)**  
**SAVE \$89.00** (Freight Free)

### NEW RELEASE:

#### **2007 Butchers Hill Pinot Noir -**

This is a new vintage release from the Richmond Vineyard. This wine exhibits ripe dark fruit, soft dusty tannins, and a toasty cedar oak character balanced with a firm acid backbone. This is a more traditional style of Pinot Noir. Try this wine with your favourite duck recipe.

**\$32.00 a bottle or \$384.00 a dozen** FREIGHT FREE  
PLUS a gift of a free canvas wine cooler valued at \$39.00

## WINE TIPS

- If a guest brings wine it may be worth asking if they would like it opened immediately or would they rather have it at their next visit. A good wine should be allowed to rest for 24 hours after travelling; otherwise it won't be at its best.
- White and Rosé wines should be served chilled but don't uncork them until you are ready to serve, unless time is short. It would also be quicker if placed in a container which has 1/3 ice cubes and 1/3 cold water as this allows the bottle to sink into the ice cubes rather than balance on top.

*(Information sourced from website 'Wine tips for newbies')*

## YOUR SAY

We value the emails and calls from so many people. We really appreciate the support and we trust you will continue to enjoy our wines. Here is an example from one of our recent customers ...

"My partner Dave and I visited you late last Saturday afternoon and we wanted to pass on our appreciation for what was undoubtedly our favourite vineyard visit. Your individual attention and obvious love of wine made the afternoon very memorable for us — it felt like dropping in on friends rather than sampling at a cellar door. The delicious wines, easy conversation and the gorgeous setting made sure that we will definitely be back when next in Tassie."

*Karen and Dave*

Until next time ...

*The Pooley Family*