

barrel biters club

JANUARY 2008



WELCOME

Welcome back everyone and we hope you have all recovered from a busy but enjoyable Christmas and New Year period.

With much welcomed rains and some warm spring days in November 2007 the vines have been growing so fast it's been hard to keep up! We do think it may have been possible to see a new leaf

grow every half hour if you stood and watched! Not only have we been busy in the vineyard but also in the winery and out on the road. As you may remember we labeled the 2007 vintage as "the vintage from hell", well we have well and truly moved on from there. The 2008 crop is looking promising, the dams are full, the creek is running and the vines are a lush

green. We look forward to bringing you some new release wines and hope to see you all at Cellar door this year.

Cheers!

Graeme Ray

WHAT'S HAPPENING IN THE MARKETPLACE

- The La Dolce Vita weekend "Spring Picnic" was a great weekend with our picnic hampers proving popular, even though the rain put a slight dampener on things on Sunday.



La Dolce Vita weekend

to be a great day out for all. Live music, great wine and lots of food was enjoyed by all on The Great Lawn at Werribee Mansion. The next one is at Hanging Rock on the 24th February 2008.

Graeme Ray, Patricia Fraser and team at Montreal Regional Heroes



Graeme & Jimmy Ler from Wine Arcade Singapore

Creek range of 4 wines (3 red 1 white) to be launched early 2008, ready for Chinese New Year!



Shaun O'Mahony



- For the second year running we joined John Bitcon from Riversdale Cellars, Camberwell in a Mini Wine & Food expo in November. With over 80 wines on tasting the night was a success and a great chance to show off our wines, watch out for next year, set to be bigger and better.
- We participated in the Werribee Harvest Picnic in November which proved again

- Graeme has been busy with trips to Canada and the USA to support our importers and distributors over there. Taking part in the Regional Heroes Showcase around Canada for the second year running.
- Wine for Asia was on again this year in Singapore which proved a successful trip with a lot of interest showed in the Boggy

- Shaun O'Mahony has joined the team in a regional sales role, covering NE Victoria, Upper Goulburn, Central Victoria and the Riverina.
- We had a wine dinner at the Hibernian Hotel in Beechworth which was well supported. Who could resist the great food on offer, perfectly matched to Boggy Creek wines.

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barrel bidders club

WHAT'S HAPPENING

IN THE VINEYARD

Busy, busy, busy. Coming into Spring and early Summer for Vintage 08 could not be more different from the horrors of last season. With frequent rain and humidity in the air, the grape vine cut loose and behaves like a rampant teenager! The consequence is very active growth of the shoots and leaves as the vine sets fruit for this season.

That's alright for a vine in the jungle, but we have a manicured vineyard where our objective is to produce fully flavoured berries from which we can make some great wines. We need to maintain the power units of the vine which are the leaves, but beyond that we want the vine to behave. By the use of foliage wires in the vine trellis we construct the upright trellis by moving these wires with the shoot growth to control the amount of growth, and importantly to expose the fruit to the sun for those ripe flavours we are seeking.

The end is in sight and we will have the vineyard ready to allow the berries to go through *veraison* (colour change) and to conclude their ripening cycle.

We believe that 'good wines are made in good vineyards', and it is for this reason that we spend so much time ensuring the vineyard is well managed and set up each season.

It has been sad to have to remove some Chardonnay vines as the phylloxera louse works on the last of our ungrafted vines. These were the first we planted in 1978, and they have been good friends over all these years, however the drought conditions of the last decade have taken their toll. Replanting has given us the opportunity to use some newer and better clones of Chardonnay, which we source from the Yalumba vine nursery. We did take some buds from the vines we removed and have used these as well to maintain the clone we have known, one that has served us well.

IN THE WINERY

Without a vintage of wines to see through from last vintage due to the bush fire smoke having such a deleterious effect on the fruit, we have had little to do. It is a strange feeling without the normal management of barrels, ferments, malo lactic conversions, and *battonage* (stirring of wines in barrels), and of course the blending. So where wine activity has been slow, we have been busy preparing for Vintage 08 with new tanks, new winery layout, a new fruit receivable system and a new airbag press to enhance our wine making.

We will have more of this in the next Newsletter as we begin the wine making in early March through to May as the fruit is brought in over the Autumn period.

NEW RELEASE WINES

It's that time of year again to release some new vintages, and these ones have already racked up some excellent results.

2005 Unwooded Chardonnay

This was released a couple of months ago and always proves a popular wine. This 2005 wine shows rich melon and fig flavours together with good weight and a crisp lingering finish. To be enjoyed with a wide range of foods.

2005 Barbera

Rich and refreshing with black cherry and tobacco leaf and ripe tomato flavour, this medium bodied

wine is mellowed in French oak to savour the wine. Lingering well in the mouth with its soft tannins it is a delight. Enjoy with light reds meats, antipasto and rich salads.

2005 Pinot Gris

This Pinot Gris which we call a *Barrel Selection* style, is a favourite as it is fermented and aged in old French *barriques on lees* to add complexity and development to fruit picked with very ripe and rich flavours. There are strong pear characters and an intensity to the wine made in this style. This wine is best chilled for a range of food styles.



AWARDS AND PRESS TALK

Here is just a few of the awards and reviews Boggy Creek wines have received. Check the web site for a full listing. We didn't have enough room!

2004 Shiraz Cabernet Sauvignon

- Silver Medal, Australian Small Winemakers Show 2007
- 3 Stars, *Winestate Magazine* September/October issue 2007
- "By rights high altitude King Valley Shiraz should not be this ripe or this deliciously priced. Boggy Creek masterfully unites fresh redcurrant fruit and savoury leather hints. We uncovered this unlikely gem and couldn't put it down." Matthew Jukes and Tyson Stelzer, *Taste Food & Wine* 2007

2004 Shiraz

- Gold Medal, Australian Small Winemakers Show 2007
- 4 Stars, *Winestate Magazine* September/October issue 2007
- 90 Points, James Halliday, *Australian Wine Companion* 2008 Edition
- "Fleshy aromas – smells a little like raisins and leads to a medium-bodied

palate with loads of fleshy fruits and a good solid structure." 4 Stars, *Winestate Magazine* September/October issue 2007

2004 Cabernet Sauvignon

- 93 Points, James Halliday, *Australian Wine Companion* 2008 Edition
- 3 Stars, *Winestate Magazine* November/December issue 2007
- Silver Medal, Australian Small Winemakers Show 2007
- "Delicacy seems to be the mantra here with soft sweet berries on the nose and a light red colour in the glass. On the palate it shows pleasant flavours of plum, licorice and mixed spices. It finishes fine with a supple light toffee taste." Phillip Stubbs, *Geelong Advertiser*, 16th June 2007

2006 Sangiovese

- 92 Points, James Halliday, *Australian Wine Companion* 2008 Edition
- Silver Medal, Australian Small Winemakers Show 2007
- "Very attractive example of Sangiovese; fragrant, light – to medium – bodied

cherry and spice flavours; balanced, fine tannins" James Halliday, *Australian Wine Companion* 2008 Edition

2005 Barbera

- 3.5 Stars, *Winestate Magazine* November/December issue 2007
- Bronze Medal, Australian Small Winemakers Show 2007

2005 Unwooded Chardonnay

- Bronze Medal, Rutherglen Wine Show 2007



RECIPE IDEAS

This issue we are bringing you two great Summer recipes which Graeme has been trying to perfect. Try for yourself but with a hint, take care with the gelatine! Its consistency varies between sheet and powder and it will take a few attempts to get it right ...

Both from *Italianicious Essence of Italy*, Vol. 3, Issue 4, December 2007

Ravioli Dolci (sweet ravioli, from Liguria)

- ¾ Cup Candied fruit
- ¾ Cup Ricotta, drained
- 1 Orange zest
- Plain flour to roll dough
- 280g ready-made shortcrust pastry dough
- Oil for deep frying
- Icing sugar for dusting

1. Mince candied fruit. Mix with ricotta and add zest to make filling.
2. On a floured surface divide patsry in half. Roll it out fairly thin, about half a centimetre thick. Lay pieces side by side.
3. On one piece of pastry dot a teaspoon of filling every four to five centimetres. With a small glass or cookie cutter, cut small round shapes with the filling in the centre of each one. Fold pastry over to make a semi circle shape. Seal edges with water.
4. Heat oil in a large saucepan. Fry Ravioli a few at a time until golden brown.
5. When cooked remove and drain on paper towel then dust with icing sugar. Serve warm.

Pannacotta (cooked cream, from northern Italy)

- 300ml double cream
- 2 tblspns caster sugar
- 8 drops pure vanilla extract
- 1 tblspn powdered gelatine
- Fresh berries to serve

1. Put cream, sugar and vanilla extract in a saucepan and simmer for 2–3 minutes.
2. Dissolve gelatine in 2 tablespoons of warm water.
3. Beat cream mixture until thick and add gelatine solution. Pour into 4 serving dishes.
4. Chill in the fridge for 2–3 hours before serving with fresh berries.

BARREL BITERS WINE CLUB

Below are the February wine pack options, or of course make up your own! To see all the member benefits and to join go to www.boggycreek.com.au and enter the wine club section.

MIXED PACK

12 Bottle case

Cellar Door price \$258.00

Wine Club delivered price \$219.30

Includes 2x 05 Chardonnay Un/W, 1x 05 Pinot Gris B/S, 1x 04 Riesling, 1x 06 Rose, 1x 05 Barbera, 1x 06 Sangiovese, 1x 04 Cabernet Sauvignon, 2x 04 Shiraz Cabernet Sauvignon, 2x 04 Shiraz

6 Bottle case

Cellar Door price \$130.00

Wine Club delivered price \$110.50

Includes 1x 05 Chardonnay Un/W, 1x 05 Pinot Gris B/S, 1x 04 Riesling, 1x 04 Cabernet Sauvignon, 1x 04 Shiraz, 1x 04 Shiraz Cabernet Sauvignon

RED WINE ONLY PACK

12 Bottle case

Cellar Door price \$256.00

Wine Club delivered price \$217.60

Includes 2x 06 Rose, 2x 06 Sangiovese, 2x 05 Barbera, 2x 04 Cabernet Sauvignon, 2x 04 Shiraz, 2x 04 Shiraz Cabernet Sauvignon

6 Bottle case

Cellar Door price \$128.00

Wine Club delivered price \$108.80

Includes 1x 06 Rose, 1x 06 Sangiovese, 1x 05 Barbera, 1x 04 Shiraz, 1x 04 Cabernet Sauvignon, 1x 04 Shiraz Cabernet Sauvignon

WHITE WINE ONLY PACK

12 Bottle case

Cellar Door price \$246.00

Wine Club delivered price \$209.10

Includes 3x 05 Chardonnay Un/W, 3x 05 Pinot Gris B/S, 3x 04 Riesling, 3x 06 Rose

6 Bottle case

Cellar Door price \$120.00

Wine Club delivered price \$102.00

Includes 2x 05 Chardonnay Un/W, 1x 05 Pinot Gris B/S, 2x 04 Riesling, 1x 06 Rose

ITALIAN WINE PACK

12 Bottle case

Cellar Door price \$256.00

Wine Club delivered price \$217.60

Includes 2x 06 Rose, 5x 05 Barbera, 5x 06 Sangiovese

6 Bottle case

Cellar Door price \$124.00

Wine Club delivered price \$105.40

Includes 2x 06 Rose, 2x 05 Barbera, 2x 06 Sangiovese



BOGGY CREEK
vineyards

SPECIAL OFFER

We like to bring you something special every now and then. On offer are two superb Magnums each beautifully presented in a wooden box. We have 2004 Shiraz Cabernet Sauvignon and 2006 Sangiovese. Both are award winning wines perfect for a gift or enjoying with friends.

These Magnums are only available through the winery direct and cellar door. Please contact us by email, phone or fax to place your order. These are not available to order online through the website shop.

2004 Shiraz
Cabernet Sauvignon
\$75 (Wine
club member
price \$63.75)

2006 Sangiovese
\$65 (Wine
club member
price \$55.25)

A delivery fee
of \$10 applies
to each Magnum.



UPCOMING EVENTS

- The Wines of the King Valley Canberra Expo: 22nd and 23rd February 2008 with the winemakers' dinner and Wine and Regional produce expo to be held at the Hyatt Hotel Canberra. Ruth Hill Noble will be hosting our table.
- Harvest Picnic at Hanging Rock: 24th February 2008. Great day out for family and friends with music, wine, food and cooking demonstrations on all day. Georgia Ray will host our booth.
- Cellar door at Southgate: 1st and 2nd March 2008 Southbank boulevard. Georgia Ray and Shaun O'Mahony will host our table.
- Federation Square Wine Region showcase, North East Valleys: 7th and 8th May 2008
- Weekend Fit for a King: Annual King Valley festival June long weekend 2008