



Newsletter

October 2014

[www.joneswinery.com](http://www.joneswinery.com)

Hello,

This October newsletter sees us enjoying some beautiful, typically Rutherglen, sunny, Spring days.. With some record breaking temperatures already. We love this time of year, everything is so lush and green and the roses will be out just in time for the Melbourne Cup! The vines are not looking too bad either!

## Vineyard report

First of all let's all breathe a sigh of relief that the 18th October has passed, It was on that day last year that the late frost ruined our 2014 vintage.



Budburst was a full two weeks behind last year and whilst we have had some humid weather we have also had ideal growing conditions including a couple of days over 31 degrees.

We have already had over 600mm of rain this year and Arthur can report the sub soil moisture level is very good. He has been doing a little fencing lately and has dug a hole or two... as he keeps reminding us!



On the farming front we are waiting for the cows to calve.....any day now!

## New Release

In August we released our first ever sparkling red, the 2012 Jones Winery & Vineyard Sparkling Shiraz. Our father worked for Seppelts for many years and fostered our love of this style of wine. It's only in 2012 that we were able to make just the right wine to produce our own version.

The sparkle was put into this wine using the traditional méthode champenoise and it has a minimum of 12 months yeast lees maturation before disgorging.

Vibrant and fresh with rich berry and spicy fruit, great length and a refined finish. Perfect chilled with Pork or Christmas turkey.



## Did you know?



Phylloxera decimated the vineyards of the world the century before last. The first confirmed sighting of the louse in Rutherglen was in May 1899, right here at Jones Winery & Vineyard. Then owner, William Ruhe found it in his malbec vines right near our current hayshed. The disease came to the district from Bendigo. Oops!

## News from Jones Café

Our new Spring menu has been out for a couple of weeks now and looks a treat. Chicken and tarragon salad, confit rabbit pie and steak au poivre are amongst the popular choices. As is this stunning dessert of champagne and rose marshmallow with chamomile shortbread and rhubarb.



With the weather warming up, we have introduced Jones Café picnic hampers. Filled with delicious seasonal produce such as charcuterie, confit duck salad and tarte aux fruit a la maison, these hampers are the perfect way to take a bit of Jones Café goodness with you. Call to order on 02 6032 8496, available Thursday to Sunday.



Don't forget you can book for lunch online at [www.joneswinery.com](http://www.joneswinery.com). Or call us on 02 6032 8496.



Early morning Spring mist...

## Ask Arthur

It's your regular opportunity to ask a question of Arthur....

### Question:

What does the Melbourne Cup have to do with growing grapes?

### Answer:

You would not believe the significance Cup Day has on the growing of grapes or tomatoes or anything at all in Rutherglen, apart from a day off from my "day job" that is!



This day marks the end of the frost season in Rutherglen. Let's hope that Mother Nature doesn't see fit to make an exception to the rule!!



Now all we have to worry about is hail, high winds, hares, humid weather, heatwaves, driving rain, fires, tornados and plagues of locusts...

## Ruby and Rozie



So it's Spring and it has been quite warm early which means we've already had the odd spat over the best shady spots in the backyard. It's a nice time of the year to get our jackets off and have a lie in the sun and then a bit of a snooze in the shade.

What's that?? Snakewatch duty! Of all the jobs! "Well I haven't seen any Rozie, how about you?" "Nope can't see any from where I'm sunbaking Rubes."

Okay seriously, we are on the lookout. Just one of the many important jobs we do around here. Certainly don't want to hear Mandy screaming on our morning walks through the vineyard so we keep our eyes, ears and noses open. No little slithery creatures are going to get past us. So if you hear us barking, you better have a quick look around. Or we might be just messing with you...



## DATES FOR YOUR DIARY

### Christmas opening hours

Closed Christmas Day, Boxing Day & New Year's day.

Café and cellar door open 29th - 31st December in addition to normal opening hours.

### Tastes of Rutherglen 7th—9th March 2015

The annual Tastes of Rutherglen festival will be on again next year. This is a great time to come to Rutherglen to sample not only the best wine we have to offer, but food as well! All ages enjoy the relaxed atmosphere and lovely Autumn weather.



Don't forget that we have gift vouchers available. With Christmas fast approaching, a gift voucher that can be used at cellar door or in our Café makes a great present!



**Check out our website or Facebook page for all upcoming events and latest news.**

With our very best wishes,

*Arthur and Mandy*

