



JONES
EST. 1860
WINERY & VINEYARD
RUTHERGLEN

Newsletter

April 2015

www.joneswinery.com

Hello,
It's April already! We are enjoying the cooler weather and the vines are changing into their autumn colours. It's been an eventful 6 months with a busy summer holiday season; an early, outstanding vintage (more news below); a fun-filled Taste of Rutherglen Food & Wine Festival and we have just had over 50mm of rain, our first decent rain for 2 months.

Harvest Report

This early start for this year's harvest caught us a little by surprise. The summer was relatively cool with rain falling just at the right time throughout the season. There was a little pressure from fungal diseases on the grapevines towards the end of November, however this year we used only the organic sulphur and copper based sprays to keep the mildews at bay.



We started the harvest with the fiano on February 6th and didn't start picking the shiraz until 10 days later. The quality of the fruit this year was outstanding. The whites have lovely aromatics and well balanced acidity and flavour. The colours and flavours of the reds are deep and rich, and the tannins are mouth filling and robust. As I write the wines are all in barrel starting to undergo their malolactic fermentation.



News from Jones Cafe

The Tastes of Rutherglen festival was a delicious success. A traditional French / Vietnamese Banh Mi was popular on the Saturday, but the highlight was Sunday's confit duck filo pie.



The Producer's Dinner on 7 March was a celebration of the wonderful produce that we have in the Rutherglen area. 60 guests feasted on a banquet of fruit, vegetables and lamb from three of our regular suppliers - Earthcare Farm, Hotson's Cherries and Cornwall Lamb.

Autumn provides a bountiful harvest with rich fruits - quinces, figs, apples, pears, oranges. Our menu changes with the seasons, so check the website [Cafe](#) page for menu updates.

Jones Cafe is changing countries during Winery Walkabout! Mandy and Kate have been busy organising the pop-up Curry House for the Winery Walkabout weekend. Curries from Thailand, Malaysia and northern India with all the usual accompaniments.

[Click here](#) to book for Jones Café or call us on 02 6032 8496.

L.J. Dinner 8 August 2015

On Saturday August 8 we will proudly release the 2013 L.J. at the annual L.J. Dinner. Join us for a 5 course dinner. This event usually sells out, so book early. The cost is \$160 per person.



A return bus trip for diners will be available from Rutherglen, Corowa and Wahgunyah for \$15 per person. Tickets will soon be available on our website.

Jones Road, Rutherglen, VIC 3685
Phone: 02 6032 8496 Fax: 02 6032 8495

jones
the winemaker

Ask Arthur

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

Question:

What does sulphur and copper sprays protect the vines from?

Answer:

Sulphur and copper are used primarily to protect the vines from fungal diseases such as powdery and downy mildew. These diseases can damage the fruit or inhibit the leaves from photosynthesising. Some of you keen gardeners might know of a spray called Bordeaux Mixture. The blue of this spray comes from copper and it also contains sulphur and, of course, it was invented in Bordeaux.



The spray acts as a preventative - it is ineffective after the fungus has become established, so the timing of spraying is very important. Sulphur can attack fungus during its early growth stage on the vines, so extra is often added to the spray. The spray must be reapplied after rain or after a growth spurt of the vines. This is why in wet years, or more humid climates, it is so important to have well trellised, trimmed vineyards that allow for good airflow to minimise the conditions under which fungi like to grow.



Ruby & Rozie's Column



We were really popular over the summer holidays - lots of people came to see us and give us pats. Mandy should increase our wage 'cause we do so much. We're really good guard dogs and always closely scrutinise (harass) anyone who enters our yard in high-viz shirts and workboots. We even helped Mandy and Arthur taste some wines recently.



She has been giving us lots of big, yummy bones (which we fight over) so she does thank us.

DATES FOR YOUR DIARY

Mother's Day Sunday 10th May.
Lunch at Jones Cafe.

High Country Harvest 15-24 May.
Sip, sample and savour the bountiful harvest of Victoria's High Country. Jones Cafe will feature Eurobin chestnut and Brimin Lodge mushroom terrine, Cornwall Farm lamb braised in moghul spices and baked Tabletop fig cheesecake. For more information visit [High Country Harvest](#) website.

A French Affair, 16 May 7pm.
A special dinner for the true wine connoisseur. Mandy invites you to an exclusive glimpse into her world of wine. Amongst a stunning collection of wine will be the 1996 Chateau Mouton Rothschild. Our chef, Kate Akrap, will compliment the wine with an indulgent menu making this an event not to be missed. See our [website](#) for further information about Mandy's wine selection for the dinner. Cost is \$550/person. [Bookings](#)

Winery Walkabout 5-7 June
Victoria's original wine festival now grown to be one of the ultimate wine events on the Australian calendar. Information and tickets available from the link in this newsletter.

Tour de France 4 - 26 July
Jones Cafe will once again be celebrating the Tour de France. During the tour we will feature a special dish representative of the region the riders are in at the time. This year the tour starts in Utrecht in Holland before touring northwest France, southern France, the Alps and finally Paris.

4-5 July, Holland Bitterballen - beef croquettes with mustard dipping sauce.
9-12 July, Northwest France Oysters, red wine and shallot dressing, lemon, with fresh rye bread.
16-19, 24-15 July, South France to Alps Pot-au-feu with fresh rye bread.
26 July, Paris Diplomat pudding with creme Anglaise and muscat soaked fruits.

L.J. Tasting



Mandy and Arthur recently undertook the "arduous task" of tasting 14 vintages of L.J! It's remarkable to be able to taste the seasons and the development of Jones Winery & Vineyard through these wines. To see Mandy and Arthur's Tasting Notes look on our website's [News & Events](#)

Winery Walkabout 6 & 7 June 2015



We are excited about this year's Winery Walkabout. Not only will we have our special menus for breakfast and lunch at our Cafe, but we are setting up a pop-up Curry House at the old Fire Station in Rutherglen. On Saturday 6th the graduates from Flying Fruit Flies will be tumbling around the winery, and on Sunday 7th Paddy Russell will perform his version of old and new hits. For more information about the festival and tickets visit [Winery Walkabout](#).

Jones Café Hamper

Autumn days can be glorious for outdoor picnics with Jones Cafe 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. Order from our [website](#) or call 02 6032 8496, available Thursday to Sunday.



DATES FOR YOUR DIARY continued...

Tastes of Two Regions - 5 July

Mandy will be heading to Canberra for the annual Tastes of Two Regions event featuring wines from Rutherglen and King Valley. For further information and tickets go to [Tastes of Two Regions](#) website.



L.J. Dinner, Saturday 8 August

Our annual celebratory dinner. Get in early. Tickets available soon on our website.

Also, you might not know that we have [gift vouchers](#) available. A gift voucher that can be used at cellar door or in our Café makes a great present!



Please call 02 6032 8496 to book for any of the above events.

Check out our [website](#) for all upcoming events and latest news. Or follow us on [Facebook](#), [Twitter](#) or [Instagram](#)

With our very best wishes,

Arthur and Mandy