



Newsletter

April 2014

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

Hello,

This April newsletter sees us enjoying some beautiful, typically Rutherglen, Autumn days. Cool mornings and evenings with lovely, warm sun-filled days. It has been a busy start to the year with the summer holiday period, a vintage of sorts - see below, a busy Tastes of Rutherglen Festival and very busy Easter/ANZAC Day period. Read on for all the news and upcoming events...

## Vintage Report

This year was a very unusual harvest for us.

There will be a resurgence of our label Jones the Winemaker for our 2014 vintage wines. This is the label that we use for wines that we make from grapes we buy in and this year we have been very lucky to procure some high quality grapes from other grape growers in the region.



The frost in late October left us with very little secondary crop and so we took the decision not to put the bird netting on. We did pick some of our white and Mandy estimates that the vineyard area where we picked only 322kgs of white grapes from this year would, in a normal year, produce nearly 6 tonnes of grapes.. so all in all a very frustrating year.



## Mandy is hitting the road...

We understand that you might not be able to get to see us here in Rutherglen as often as you would like and so Mandy has a few trips lined up this year where you might be able to catch up with her and taste a few of our latest releases.

On **May 10th**, Jones Winery will be part of this year's **Bendigo Wine Bank on View Wine Expo**. The Wine Expo will showcase a broad range of high quality Australian, imported and local wines. The event will be held opposite Wine Bank in the Trades Hall Building, View Street from 12pm until 4pm. Call Wine Bank on View for more details (03) 5444 4655.

In July, Mandy will be heading to Canberra for the annual **Tastes of Two Regions** event featuring wines from Rutherglen and the King Valley. If you are in the area, get along on **Sunday 6th July** and say hello. More information can be found at [www.facebook.com/TastesofTwoRegions](http://www.facebook.com/TastesofTwoRegions)



## News from Jones Café



School holidays have just finished and combined with Easter and ANZAC day weekends it would be fair to say that Jones Café has been

flat out. Which is exactly how we like it of course.

With a view to maintaining the highest quality food and service, we have recently added apprentice chef Vanessa to our team. Vanessa will be working under Kate's watchful eye and we expect this pair to form a dynamic team to take on future developments in the café.



Jones Café had it's biggest Tastes of Rutherglen this year, in terms of sales of our dish each day. Lamb faggots (above) and Wagyu beef sliders proved to be very popular, the latter unfortunately selling out mid afternoon on the first Sunday!

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





## Ask Arthur

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

**Question:** Why are we mulching?

**Answer:**

Well there's a number of reasons why we mulch - the memory of raking 300 bales of hay all over the vineyard is still vivid enough for me to ask the same question!!



In truth, it really is beneficial to what we are trying to achieve in the vineyard, which is to maintain the best quality of soil and therefore vines in the most efficient and sustainable manner.

Mulching is primarily a way of improving water retention, an essential component during our long hot summers for our non irrigated vineyards. It also serves to improve the actual soil structure and nutrient levels through the encouragement of worms.

Lastly, but no less importantly from my point of view, is that it keeps those damn weeds down. Anything that keeps the weeds down is well worth it in my opinion.

## Update from Ruby and Rozie

What a nice time we have had in the vineyard recently!

We love this autumn weather, the sun filled days are perfect for wandering around exploring followed by the occasional afternoon siesta. There's no place we'd rather be.



We gave Mandy a hand to pick the white grapes this year. Then we helped Kate gather up a huge basket of vineyard mushrooms, just as well we were on hand to check everything was ok!



We also had a little visitor, Rosie (note the spelling difference) which was fun for a while but you know kids, it was nice to hand her back too.

Now the weather is starting to turn towards winter, we reckon we have earned a spot on the couch in front of the fire for the next few months...

## DATES FOR YOUR DIARY

**Bendigo Winebank on View Wine Expo Saturday 10<sup>th</sup> May**

See page 1 for more details

**Smoking Hot - High Country Harvest Smoking demonstration 24th May 2014**

Following the success of our sausage making demonstration event, Michael from Morrison St Butchers will be back to teach us all the art of food smoking. Only a couple of places left for this one.

**Winery Walkabout**

**June 6<sup>th</sup>—Retro dinner**

Kick off Walkabout by celebrating our retro "JW" label and the birth of the first ever Winery Walkabout. Jones Cafe will be serving up classics of the flairs era. 70's dress optional. Online booking available. \$60 per head - food only.

**June 7<sup>th</sup>—Flying Fruit Fly Graduates**

Be amazed once again by the amazing feats of these young circus performers.

**June 8<sup>th</sup> - Highway Donkeys**

Locals Glenn Bailey and Paddy Russell play old and new hits featuring acoustic guitars and stomp-box. Sunday from 11.

**Tour de France special menu— 5/7/14 to 27/7/14**

The first 3 stages of this year's tour are in England! What will Kate come up with for the menu that week???

**Canberra Tastes of Two Regions Sunday 6<sup>th</sup> July**

Mandy will be attending this tasting event see full story on page 1.

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

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

With our very best wishes,

*Arthur and Mandy*