



JONES
EST. 1969
WINERY & VINEYARD
RUTHERGLEN

Newsletter

October 2013

www.joneswinery.com

Hello,

The ups and downs of farming have certainly kept us busy this year. Repairs of the damage from the tornado that hit us in March are now underway and just when things were getting back to normal our vineyards have been damaged by a severe frost! More about that as well and some exciting new releases, the latest from Jones Cafe and all the regular features are in this newsletter....

The good news...

We have proper roofs again! Well some of them anyway! Our builders are getting through the repairs. The cellar door is now restored to it's full glory with a shiny new roof and Mandy no longer has to swim through her laundry! Hopefully the rest will be finished soon.

We had a very welcome calving season this year. Our Murray Greys produced 23 calves. They are all out running around the paddocks and their mothers' are loving the lush grass growth we have had this spring.



The bad news...

Apart from being a little dry, the start of spring had been kind and the vineyard got off to a flying start.

All that changed on Friday 18th October, when quite a severe frost for this time of year hit. It reached -3 degrees celsius and was already less than zero at 1.30am. This season's growth on our vines took a real hit... See Arthur's section for more on this.

New releases

Our **2011 Shiraz** was released around late August and is flying out the door. The bouquet is full of spice and notes of sweet oak, the palate has great flavour, elegance and depth and the finish has red berry fruits and has a savoury, soft tannin finish.



We have some exciting new releases planned for the next couple of months.

Our first vintage of **Fiano**, 2013, is to be released in December. Our vines are 5 years old and have produced a lovely fragrant crisp wine, perfect for sipping on lazy summer afternoons on the verandah.

Next on the list is a **botrytis muscat**. We doubt that this wine style has ever been made! We are extremely happy with this innovative wine. A luscious dessert wine packed with flavour, it will be available in time for Christmas!

We are also bringing back a **Rosé** for this summer. Whilst the popular 2011 was made from shiraz grapes, the 2013 will be from a blend of shiraz and grenache giving it a little more complexity. Perfect for that summer picnic.

Finally, Jones Winery & Vineyard will release it's first sparkling wine, and it's a sparkling red! This wine is made from shiraz, it will be available in April 2014.

News from Jones Café

The Café is really starting to get lively again with the warmer weather bringing people out for Spring lunches and get-togethers.



Kate's menu is amazing as always and you now have the chance to purchase some back vintages from our cellar to enjoy with your lunch. We currently have a 2001 Sauvignon Blanc and a 2006 Durif available.

With the warmer weather we have also increased our outdoor seating and even installed some bright new shade sails!



On the menu at the moment we have leek and salmon terrine, confit duck with green goddess sauce and rhubarb bavois.

Don't forget you can book online at www.joneswinery.com. Or call us on 02 6032 8496.



Ask Arthur

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

Question: What are we going to do about a frost-bitten vineyard?



Answer:

I wish I didn't have to answer this question, in fact I wish I knew the answer!

After having done some quick research it seems that there is not much that can be done!

Grapevines have a so-called compound bud which gives it a good chance to recover from late frosts and at least have some fruit for this season albeit that the second bud is only 50 to 70% as fruitful as the first one.

We are still assessing the damage but it looks like we have lost 95% of our fruit from our first buds for this year.

Fingers crossed, second budding will occur and allow us to at least salvage some yield from the 2014 vintage.

That's farming! We just press on and do the best we can with what we have.

Update from Ruby and Rozie

Well it's nice to see a few things happening around the place. Those builders make a fair racket and they're getting a bit cheeky with their ladders and what not in our yard. But it's better than having those tarps flapping out in the wind all the time. And Mandy seems happy about it all.

We're also impressed with our new artwork, or is it a fence?

Local landscaper and artist Peter Hurry's "Rusty Serpent" fence has taken out 1st prize in Arts Rutherglen Sculpture Trail this year. We are a bit miffed that Peter gets all the glory, not even a mention of our expert artistic advice and suggested design feature that it be just high enough for us to walk under!



DATES FOR YOUR DIARY

Christmas opening hours

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

Café open Thursday—Sunday

Cellar door open everyday from 27/12—13/1

Tastes of Rutherglen—March 8, 9, 15 & 16—2014

This iconic celebration of food and wine is a great weekend, with a relaxed atmosphere so book your accommodation early and come and enjoy all that Rutherglen has to offer. Our feature dishes will be Cornwall lamb faggots and Yalandra wagyu beef sliders.

Vintage Banquet—15th March 2014

Sumptuous evening banquet to celebrate the 2014 harvest.

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.

Winery Walkabout—June 7 & 8

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

Bastille Day celebration—14th July 2014

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