



JONES
EST. 1860
WINERY & VINEYARD
RUTHERGLEN

Newsletter

October 2015

www.joneswinery.com

Hello,

The year is flying by and spring has suddenly arrived. The Café and Cellar door were busy over winter, and there is always something that needs to be done in the vineyard.

Winery Walkabout in June was very popular and our pop-up Curry House was a huge success. In July, Mandy went to Canberra for the Taste of Two Regions food and wine festival, and our annual L.J. Dinner in August celebrated the release of the much-anticipated 2013 L.J.

The North East is a beautiful part of Victoria and there is always something happening - definitely worth a visit.

With our best wishes

Arthur & Mandy

In the Vineyard

Winter was mild until late June when the cold weather and rain started. So far this year we have had above average rainfall.

The whole vineyard has been pruned by hand and mulching has started. There are over 400 big, round bales of hay to spread under the vines. The mulch reduces loss of moisture in the soil, assists with weed management and improves soil nutrient availability.



We will be planting some new vines later this year - roussanne, malbec and durif. When finished, we will have a total of 10 hectares under vine.

News from Jones Café

The Café is really getting lively again with people out for spring lunches and get-togethers. With the warmer weather our outdoor seating under the vines is popular.



Kate's menu is amazing as always, plus you have the chance to purchase some back vintages from our cellar to enjoy with your lunch. We currently have a 2005 Durif, 2008 L.J. and 2008 Marsanne alongside our Jones traditionelle and the luscious 2012 Sparkling Shiraz.

New main dishes include pork wrapped in vine leaves with baked apple, walnuts and radicchio; salad of confit duck and crispy pork belly with seasonal greens; and marinated lamb rump on hazelnut and dried fig cauliflower couscous (yum!).

New Releases



During winter, we released some very enjoyable wines -

Jones the Winemaker 2014 Frost White - spicy fruit, subtle oak, crisp clean finish.

Jones Winery & Vineyard 2013 Malbec - notes of fennel seed and dark fruits.

Jones Winery 2012 Original Label Shiraz - spicy fruit and a soft, savoury finish.

Jones Winery & Vineyard 2012 Shiraz - spicy, rich, elegant.

Jones Winery & Vineyard 2013 L.J. - shiraz from our 110 year old vineyard. History in a glass.

For more information, visit our online Shop at www.joneswinery.com/shop or our Cellar Door

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jones
the winemaker

Ask Arthur

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

Why did you get a new bull and what breed is he?

Answer:

There was too much drama with the last bull, particularly at calving as the calves were too big and needed help to be born. I suspect he wasn't a pure bred bull as he was rather tall so, this time, I purchased a pure Murray Grey.



Soni (Finnish for bull) is a very quiet, polite young bull. We will know how good he is when the cows start calving in January. Hopefully we'll get 30 little calves.

Wine Selection benefits

In July we revised and improved the benefits of the Wine Selection membership. Members receive in April and October a box of wines especially selected by Mandy; a 10% discount on all wine purchases; an annual \$30 Birthday Voucher plus other benefits. For more information, talk to us on 02 6032 8496.



Café Functions



We'd like to remind you that we do cater for private dinners and functions. Jones Café offers lunches, dinners and cocktail parties for all sorts of celebrations and special occasions.

Don't forget, you can make bookings online at www.joneswinery.com or call us on 02 6032 8496.

Picnic Hampers

Our picnic hampers are available on 24-hour notice - the perfect way to savour some Jones goodness in your private bit of paradise.



Gift Vouchers

A great Christmas present is a Jones Winery & Vineyard gift voucher. They can be used at the cellar door or in our café.



DATES FOR YOUR DIARY

Melbourne Cup Eve Lunch - 2 November.

Jones Café will be celebrating the Melbourne Cup with a special lunch menu.

Christmas and New Year closures.

We are taking a few days off over the festive season.

The Cellar Door will be CLOSED - 25th & 26th December.

The Café will be CLOSED - 24th, 25th & 26th December.

The Café will be OPEN for lunch from 27th - 31st December.

The Cellar Door and Café will be CLOSED on New Years Day.

Tastes of Rutherglen, 12 & 13 March, 2016

March may seem a long way away, but we already have plans for this weekend. Kate has designed a scrumptious dish to feature each day and Mandy has selected a wine to compliment each dish. In the afternoons relax to the sultry tunes of singer and guitarist Liv Cartledge.

There's also an extra special event - Mandy and Arthur will be running intimate tours and tastings for people to discover how the 2016 Vintage is progressing at Jones. Tour tickets will be available from our website for \$10 per person. Wine Selection members are free. Limited numbers, so don't miss out.

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 .